美味しんぼ

30

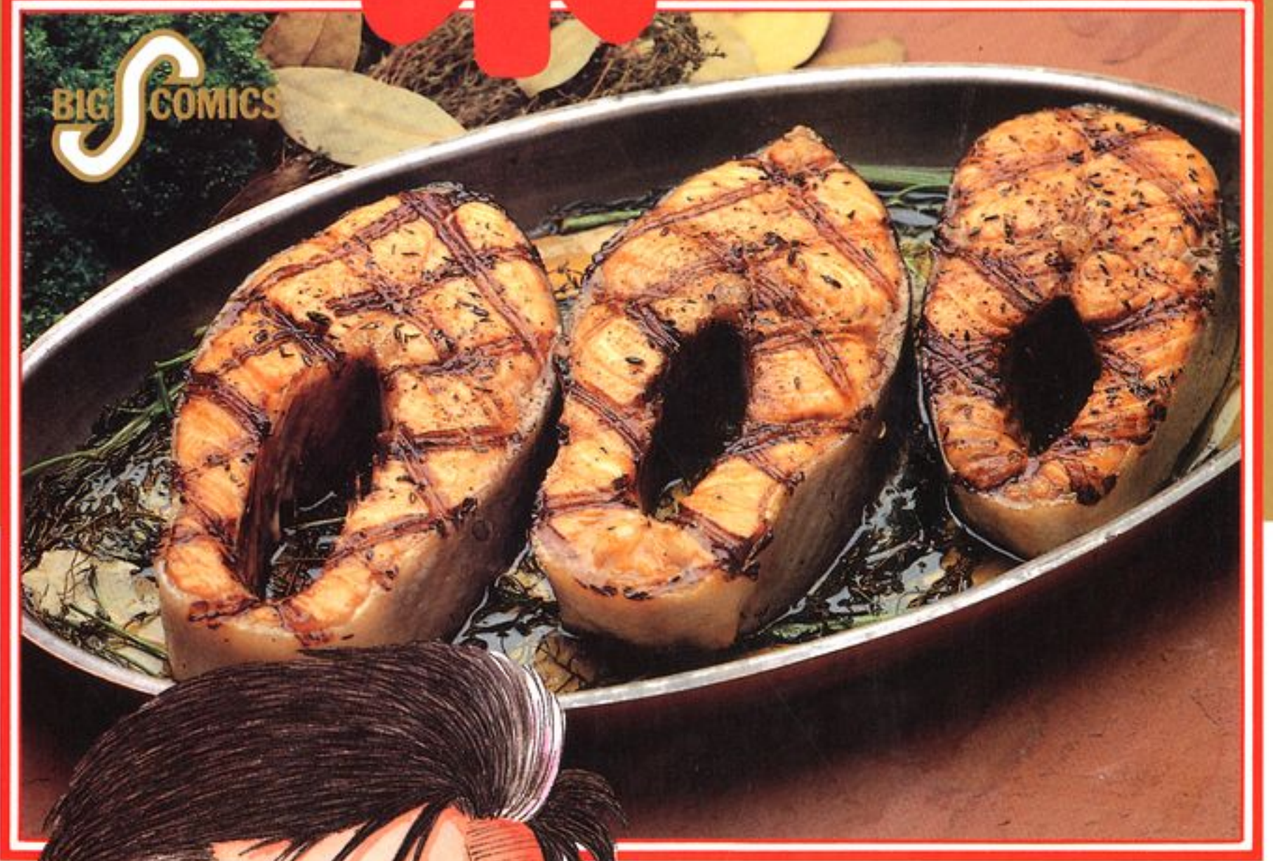
雁屋 哲・花咲アキラ

スピリッツコミックス好評発売中！

美味しんぼ（雁屋哲・花咲アキラ）… 1～30集
なぜか笑介（聖日出夫）…… 1～27集
F〈エフ〉（六田登）…… 1～21集
YAWARA！（浦沢直樹）…… 1～17集
マドンナ（くじらいいく子）…… 1～16集
ジパング少年（いわしげ孝）…… 1～10集
ツルモク独身寮（窪之内英策）…… 1～8集
神の左手悪魔の右手（楳図かずお）… 1～6集
男樹（本宮ひろ志）…… 1～6集
出直しといで！（一色まこと）…… 1～4集
天使派リョウ（狩撫麻礼・中村真理子）…… 1～4集
以蔵のキモチ（佐藤宏之）…… 1～3集
両国花錦闘士（岡野玲子）…… 1～3集
14歳（楳図かずお）…… 1～3集
ZERO（松本大洋）…… 1集
イオナ（澤井健）…… 1集

装丁／海野一雄　　カバー・フォト／菊地和男

美味しんぼ



30 鮭勝負!!

作・雁屋 哲
画・花咲アキラ

BIG COMICS
美味しんぼ
30
鮭勝負!!
作・雁屋 哲
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◆
小学館
BC 2040

BIG COMICS

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雁屋　哲 / 花咲アキラ 著作集

■ビッグコミックス

美味しんぼ……1～30集発売中

■スピリッツコミックス好評発売中！■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全9巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全6巻
OFFERED（小池一夫・池上遼一）……全4巻
二匹のブル（瀬叩龍・岩重孝）……全10巻
わたしは真悟（楳図かずお）……全10巻
あさってDANCE（山本直樹）……全7巻
極めてかもしだ（山本直樹）……全6巻
はっぱ64（山本直樹）……全3巻
キスより簡単（石坂啓）……全6巻
夢みるトマト（石坂啓）……全6巻
アレルギー戦士（石坂啓）……全1巻
MONEY MOON（石坂啓）……全3巻
スローニン（吉田聡）……全4巻
ブルー・ジーン（くじらいいくこ）……全3巻
ガルルル（むつ利之）……全2巻
表萬家裏萬家（澤井健）……全2巻
ハーフな分だけ（星里もちる）……全2巻
りざべーしょんプリーズ（細野不二彦）全2巻
あどりぶシネ倶楽部（細野不二彦）……全1巻
うにばーしてぃBOYS（細野不二彦）　全1巻
かぼちゃ白書（六田登・タモツ）……全1巻
座・スターダスト（国友やすゆき）…全1巻
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胡桃（佐藤宏之）……全1巻

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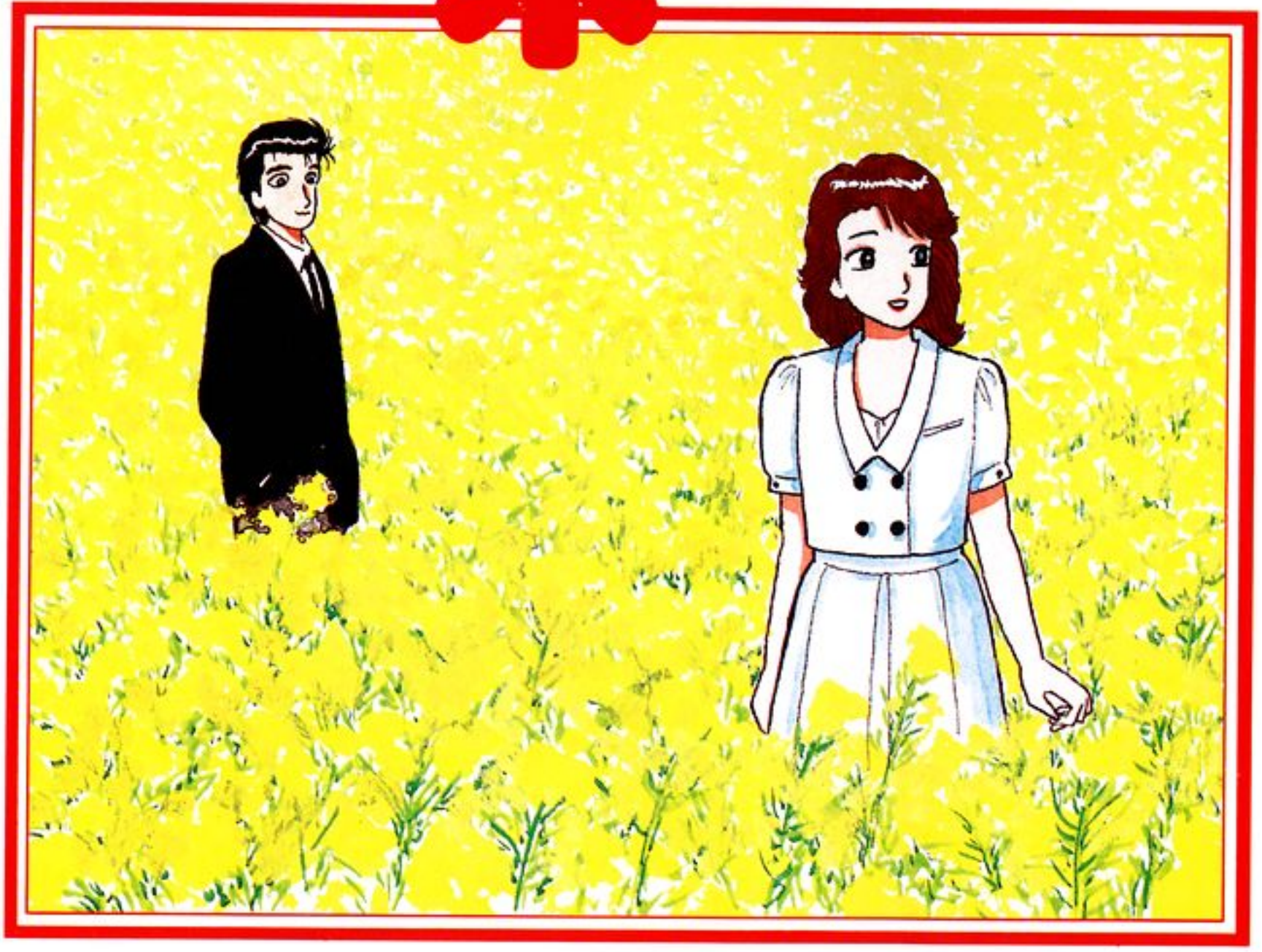

美味(おい)しんぼ

30 鮭勝負!!

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第1話

大食い自慢

I'VE DOTED ON HIM AS IF HE WERE MY OWN NEPHEW.

THIS KOICHI TSUCHIDA IS THE NEPHEW OF A DEAR FRIEND OF MINE.

U-UM... SO, WHAT WAS IT YOU WANTED TO DISCUSS, MR. TSUCHIDA?

SHUT UP! YOU ALWAYS HAVE TO HAVE THE LAST WORD!

BULLY ME FOR FREE DRINKS, MORE LIKE...

2

BECAUSE OF IT, HE'S PAST HIS MID-THIRTIES AND STILL CAN'T GET MARRIED...

THE TRUTH IS, KOICHI HAS A TROUBLESOME HABIT...

KOICHI'S 'HABIT' IS HIS HABIT OF OVEREATING.

HUH? A BIG EATER?

T-THAT'S RIDICULOUS! WHO SAID ANYTHING ABOUT WETTING THE BED?!

HAHA... YOU MEAN HE STILL WETS THE BED AT HIS AGE?

ANYWAY, WHENEVER A WOMAN SEES HOW MUCH OF A GLUTTON KOICHI IS, SHE GETS SO HORRIFIED THAT SHE NEVER WANTS TO SEE HIM AGAIN.

THEY SAY SKINNY PEOPLE EAT THE MOST, BUT IN KOICHI'S CASE, IT'S JUST PLAIN ABNORMAL.

PEOPLE WHO EAT LIKE BIRDS ARE DEVIOUS TYPES WHO ALWAYS HAVE SOMETHING UP THEIR SLEEVE AND ARE PLOTTING SOMETHING BAD.

WHAT'S SO WRONG WITH BEING A BIG EATER?!

BIG EATERS ARE HONEST, STRAIGHTFORWARD, AND CHEERFUL PEOPLE OF INTEGRITY!

HEH... IS IT REALLY THAT EXTREME?

3

HE'S A HUMAN BLACK HOLE.

IT'S BEYOND INCREDIBLE; KOICHI'S STOMACH IS LIKE A BOTTOMLESS PIT.

PLEASE, TRY TO THINK OF SOME WAY TO CURE THIS GUY'S OVEREATING HABIT.

YAMAOKA?

EVEN IF YOU ASK ME TO THINK OF SOMETHING...

AND YET JUST THE OTHER DAY YOU WERE CRYING BECAUSE A WOMAN DUMPED YOU WHEN SHE FOUND OUT YOU'RE A GLUTTON.

WHAT ARE YOU ACTING SO PROUD FOR?

UGH...

I'M GONNA KEEP STUFFING MY FACE UNTIL I'VE EATEN EVERYTHING ON EARTH!

HMPH, I'M PERFECTLY FINE JUST THE WAY I AM!

IF YOU WERE ASKING ME TO COME UP WITH SOMETHING DELICIOUS TO STIMULATE A POOR APPETITE, I COULD MANAGE THAT,

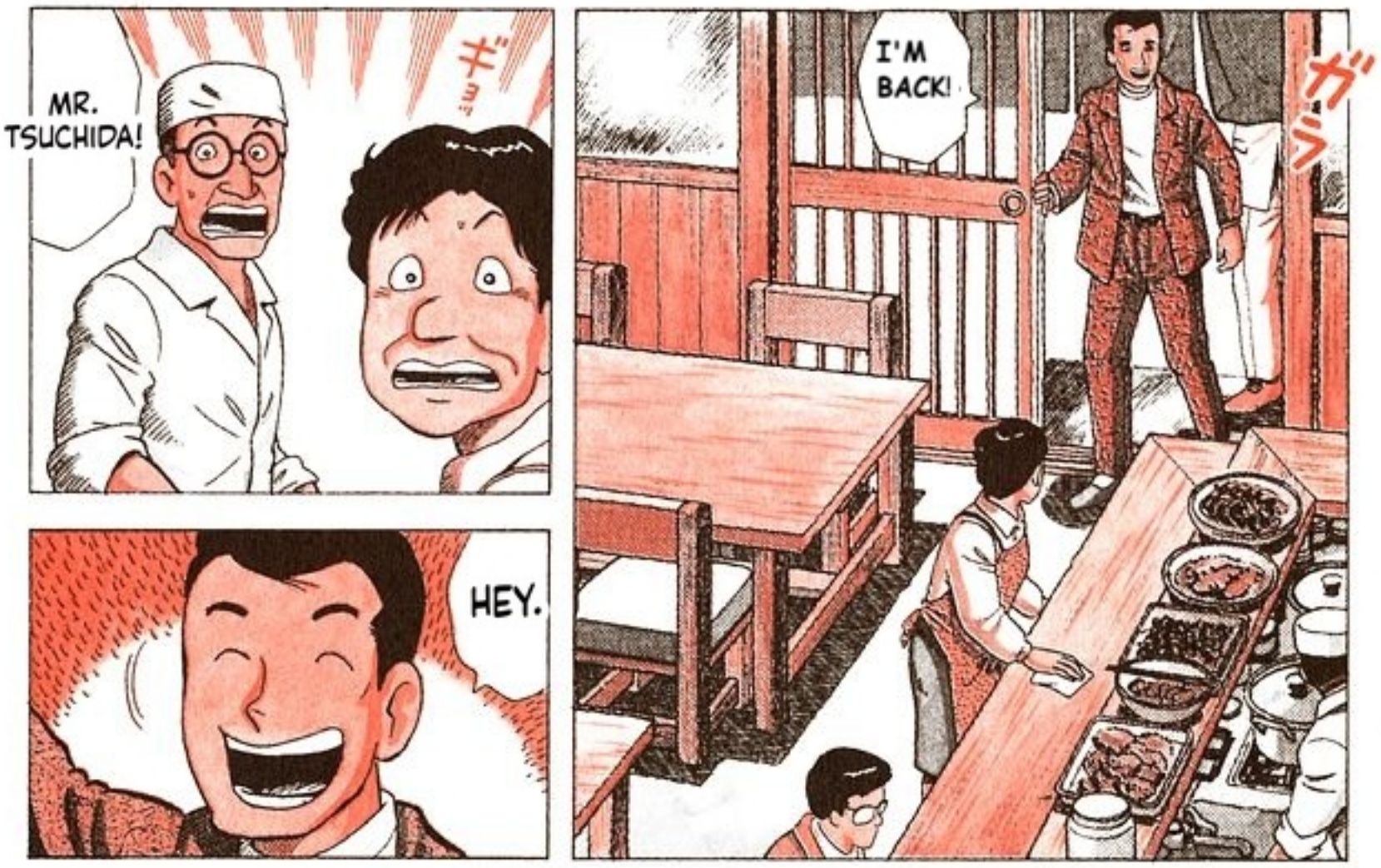
BUT ASKING ME TO SUPPRESS AN APPETITE IS A TALL ORDER.

4

IT'S NOT IMPRESSIVE AT ALL!!!

WOW, SO IMPRESSIVE.

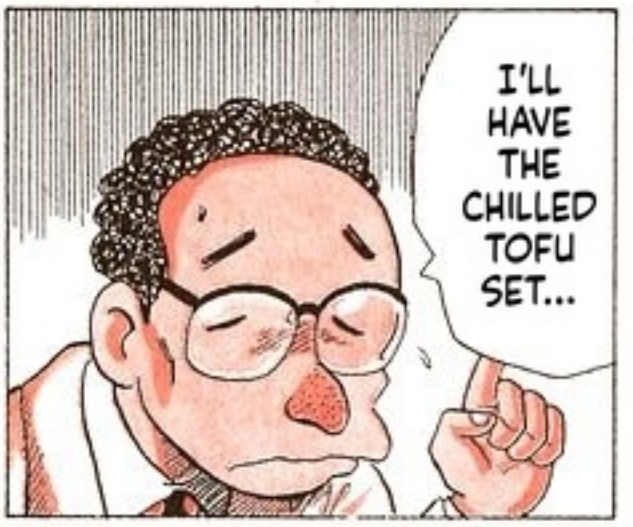
WE REALLY NEED TO SEE FOR OURSELVES JUST HOW MUCH TSUCHIDA-SAN CAN EAT.
Y-YOU IDIOT, YAMAOKA!
DON'T SAY SUCH IRRESPONSIBLE THINGS!
T-THIS MONTH I'VE HAD SO MANY EXPENSES, I BARELY HAVE ANY POCKET MONEY LEFT...
WE CAN'T COME UP WITH A COUNTERMEASURE WITHOUT KNOWING THE REALITY OF THE SITUATION.
うひひひ
ベロリ
THERE'S A CHEAP EATERY ON THE EDGE OF GINZA.
THE PEOPLE AT THAT SHOP KNOW ALL ABOUT MY BIG APPETITE...
S... SAVE ME...
KISANZEN-YA DINER


MR. TSUCHIDA!
ギョッ
HEY.
I'M BACK!
ガラ

本日は、閉店致しました。
ガラ
ダ

6

YIKES, THIS IS INCREDIBLE!
MY GOODNESS!
IT'S BECAUSE IF I START EATING, THERE WON'T BE ANYTHING LEFT FOR THE OTHER CUSTOMERS.
IT'S NOT EVEN THAT TIME YET...
OH, THEY CLOSED THE SHOP.


I'LL HAVE THE CHILLED TOFU SET...

WHAT WOULD YOU LIKE TO ORDER?
OYAKODON.
AND THE TONKATSU SET.
焼肉定食
天ぷら定食
フライ定食
コロッケ定食
冷や奴定食
きのこ飯
本日のおすすめ メニュー
・トンカツ定食
・天丼
・カツ丼

YEAH.
MR. TSUCHIDA, PLEASE JUST HAVE YOUR USUAL...

YES...

WELL, THINKING ABOUT HOW MUCH KOICHI EATS, I'VE LOST MY APPETITE...
TOMII-SAN, I'VE NEVER SEEN YOU ORDER SO TIMIDLY...

WELL, I'LL JUST LEAVE THIS HERE THEN.

THAT PERSON JUST SIGHED.
THEY SEEM KIND OF SCARED.

OH, MY GOOD-NESS!
THE TUB!!

EEK! HE FINISHED IT IN THE BLINK OF AN EYE AND WANTS SECONDS!

WA... WAIT, JUST PLAIN RICE WITHOUT ANY SIDE DISHES...
WELL, I JUST HAVE TO GET SOME RICE IN ME FIRST OR I WON'T FEEL RIGHT...

GWAAAAH!

HE STARTS BY EATING AN ENTIRE TUB OF RICE AS AN APPETIZER.
YOU SEE,

NO, YOU HAVEN'T.
BRING ME SOME SECONDS!

COMING RIGHT UP.

FIRST, THE TONKATSU.

SE... SE... CONDS...

ガガガ

IT'S TEMPURA.

S- SORRY.

TOO SLOW!

IT'S AN OMELET AND GRILLED SALTED MACKEREL.

OH- H- HEY, SECONDS!

IT'S MAPO TOFU.

IT'S LIVER AND CHIVES STIR-FRY.

IT'S A HAMBURGER STEAK.

IT'S PORK MISO SOUP.

-!

HEHEHE...

ガッ ガッ ガッ

REFILL THE BOWL!

TSUCHIDA-SAN, LET'S STOP HERE FOR TODAY...

PLEASE...

W-WAIT, WHAT ARE YOU DOING?

MM, IS THAT THE LAST OF IT... ALRIGHT.

ガッ ガッ ガッ

THIS IS THE OHITSU CHAZUKE!

ALRIGHT, THANKS FOR THE MEAL.

SLURP!!

I... I'M BEAT...

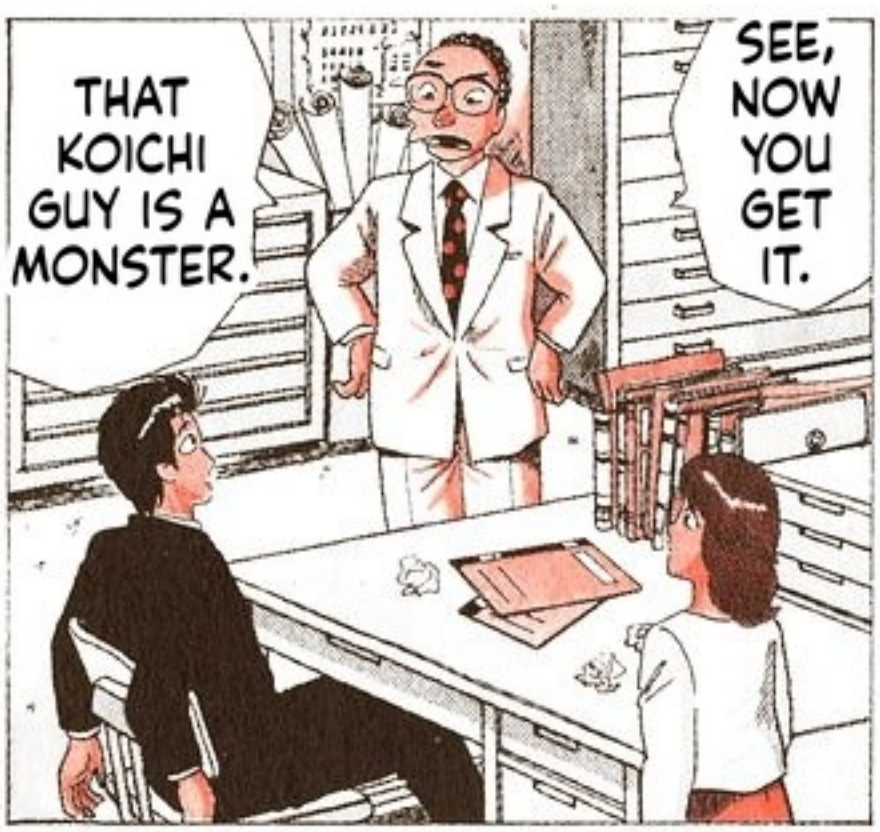
FOR THE SAKE OF MY HEALTH.

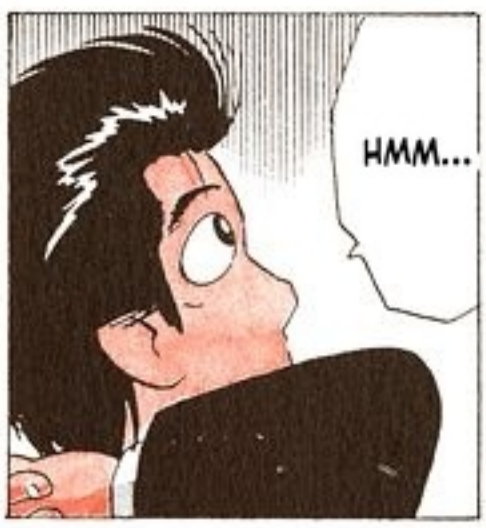
WAHAHAHA, MAYBE I SHOULD STOP WHILE I'M ONLY EIGHTY PERCENT FULL.

トホホホ

12

I REALLY NEED TO DO SOMETHING ABOUT THIS...


THAT KOICHI GUY IS A MONSTER.
SEE, NOW YOU GET IT.


HMM...

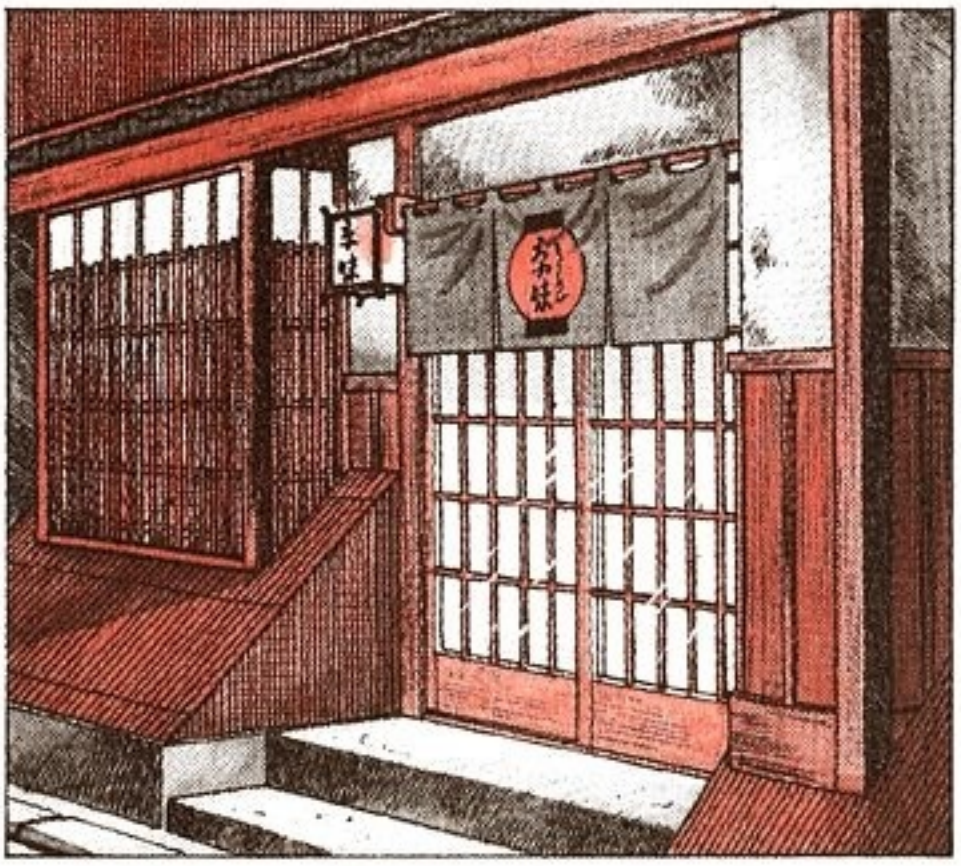
WELL, YAMAOKA? HAVE YOU THOUGHT OF SOMETHING?

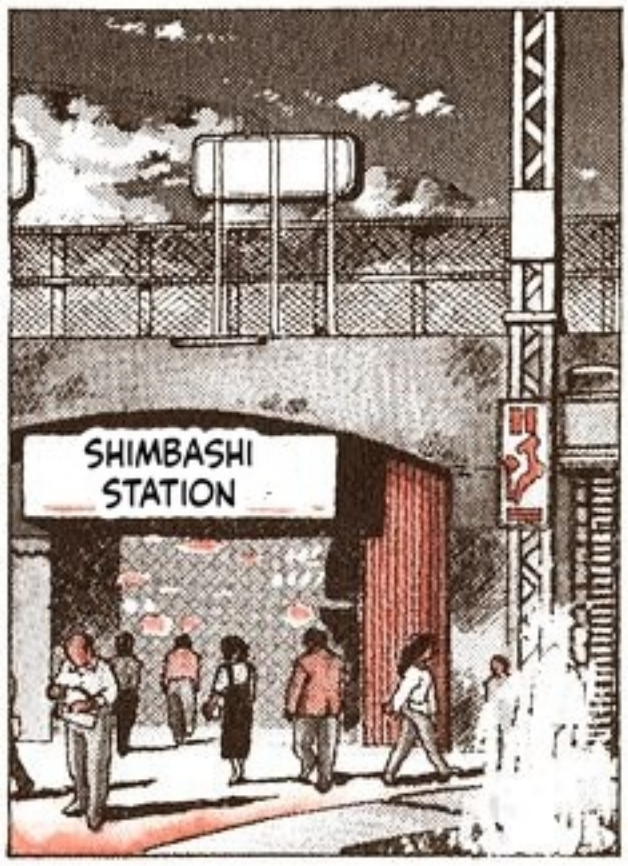
IT REALLY WAS INCREDIBLE.

WHAT'S MORE ANNOYING IS THAT HE'S ACTUALLY QUITE PICKY ABOUT WHAT TASTES GOOD AND WHAT DOESN'T.

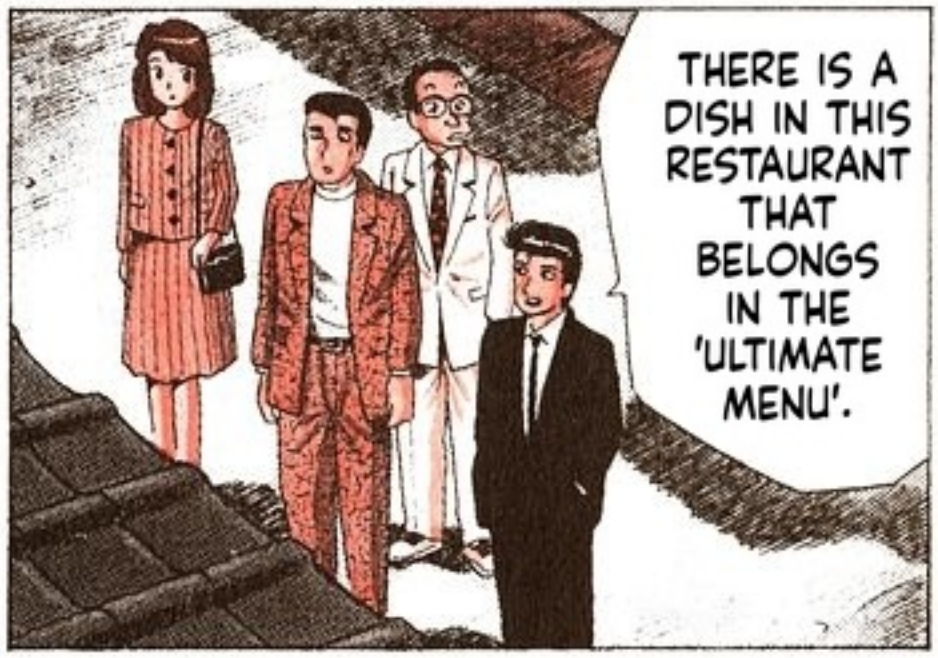
SO IT'S NOT THAT MR. TSUCHIDA HAS NO PALATE AT ALL?!
HMM? OH, YEAH.

THEN THERE MIGHT BE A CHANCE...
I SEE.




SHIMBASHI
STATION

WHOA!
IN THE 'ULTIMATE MENU'!?


THERE IS A DISH IN THIS RESTAURANT THAT BELONGS IN THE 'ULTIMATE MENU'.

THAT'S WHY THIS IS A GAMBLE.
THIS ISN'T THE KIND OF PLACE YOU BRING A MONSTER LIKE KOICHI TO...

ゴクリ
I CAN'T WAIT!

BUT 'KYOJI' IS A FAMOUS ESTABLISHMENT, EVEN BY TOKYO STANDARDS...

15

HE'LL BE PREPARING THE DISH WE'RE AFTER TODAY.
THIS IS THE OWNER, MR. NISHI.
OH, HELLO.
YAMAOKA-SAN, IT'S BEEN A WHILE.

PIKE CONGER HOT POT!

I SIMPLY CANNOT BE SATISFIED UNLESS I PREPARE IT WITH MY OWN HANDS.

WHEN IT COMES TO HAVING MR. YAMAOKA EAT THIS PIKE CONGER HOT POT,

THERE'S A SECRET TO IT.

THE DASHI FILLED IN THIS POT IS NO ORDINARY STOCK, EITHER.

I BELIEVE THESE ARE THE THREE GREATEST HOT POTS; THEY'RE IN A DIFFERENT LEAGUE FROM THE REST.

IN MY OPINION, SOFT-SHELL TURTLE, BLOWFISH, AND THIS PIKE CONGER HOT POT...

WHAT, THE THREE GREATEST HOT POTS!?

WE MAKE THE STOCK USING PIKE CONGER BONES THAT HAVE BEEN TOASTED OVER A FIRE.

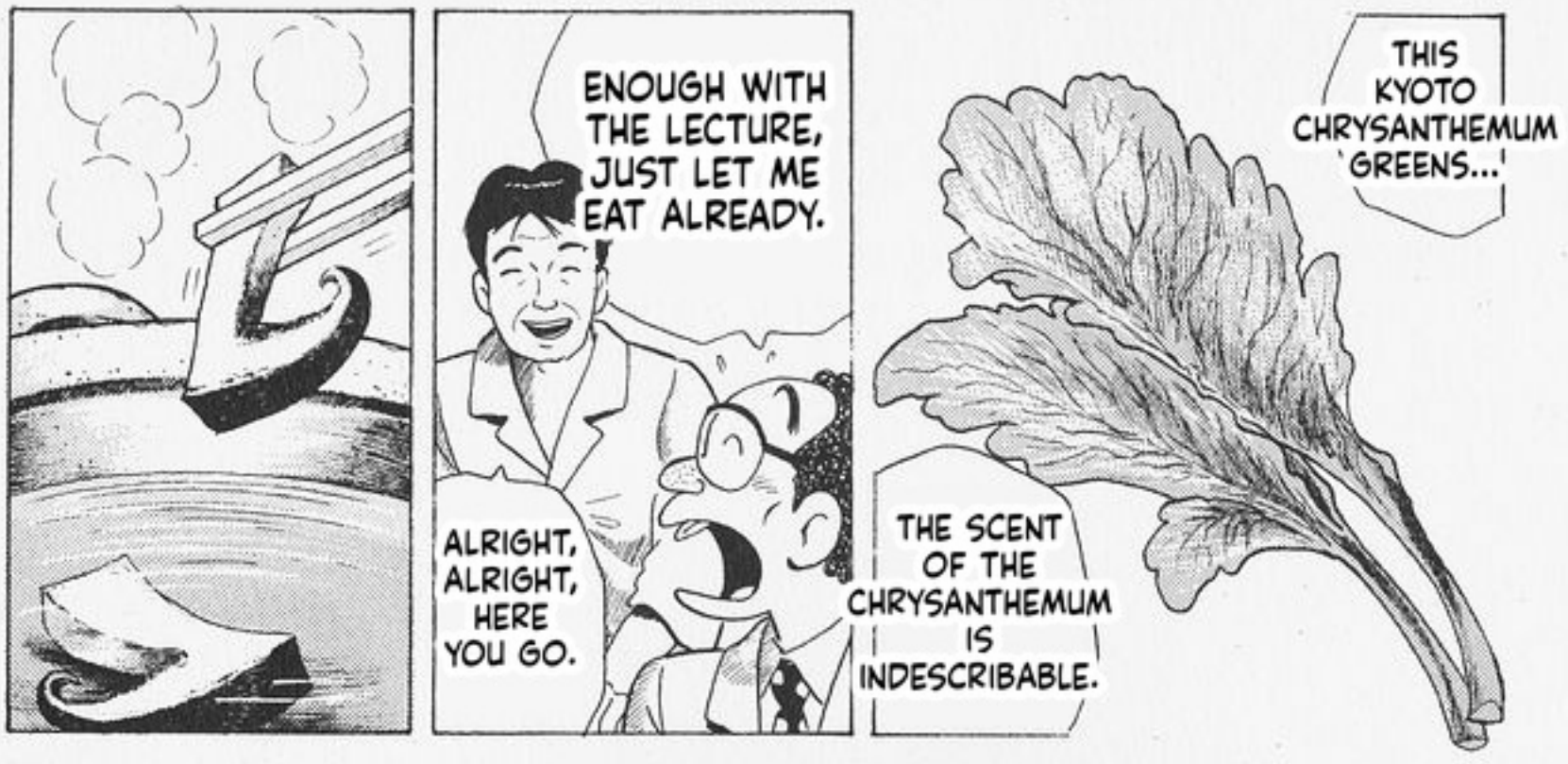
WHOA! USING THE BONES OF THE PIKE CONGER!

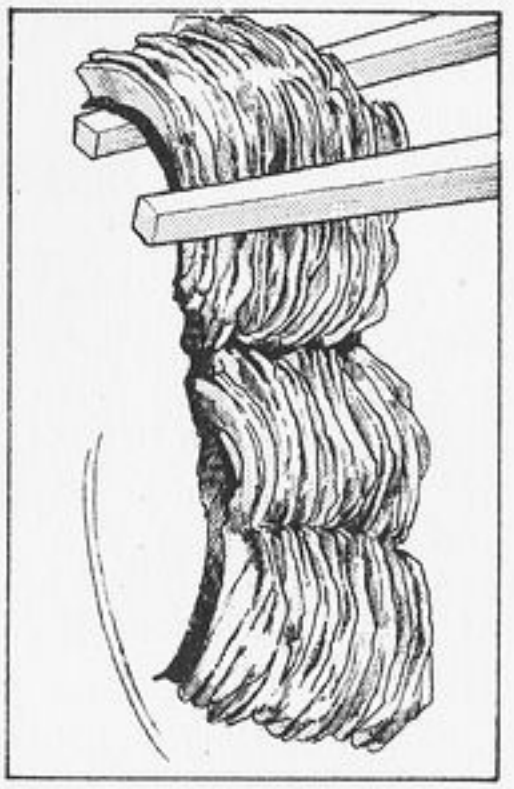
SINCE THAT ALONE HAS TOO STRONG AN AROMA, WE USE KELP AND BONITO FLAKES AS WELL.

TOASTING THE BONES OF THE PIKE CONGER CREATES A TRULY EXQUISITE DASHI.

THE TWO THINGS A PIKE CONGER HOT POT CANNOT DO WITHOUT ARE MATSUTAKE MUSHROOMS AND ONE OTHER THING...

OISHINBO 30





17

IT HAS SUCH A RICH, HEAVY FLAVOR, YET THE AFTERTASTE IS SO CLEAN...

AH... PIKE CONGER IS SUCH A MYSTERIOUS FISH.

IT'S SO GOOD I'M GONNA DIE!

AH, IT'S DELICIOUS!

THE POWER OF THIS BROTH IS HOW IT ENVELOPS EVERYTHING IN HARMONY.

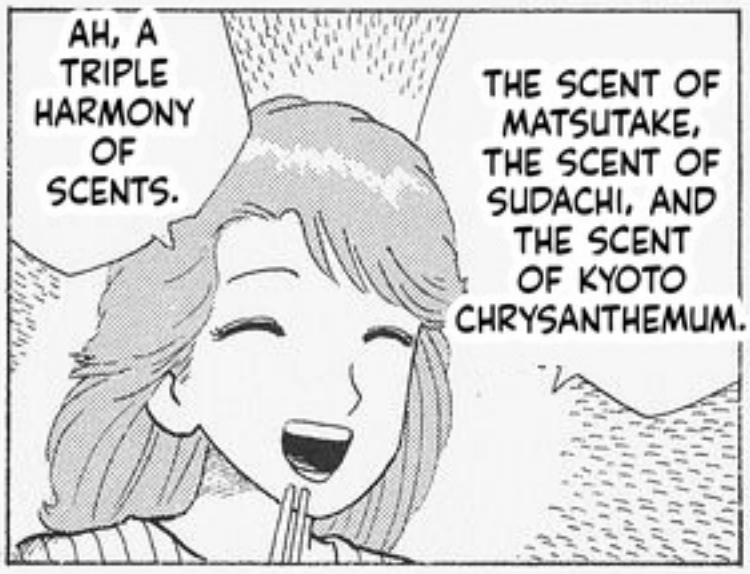
THE DENSE FLAVOR OF THE CONGER AND THE VIVID AROMA OF THE MATSUTAKE...

18

REGULAR CROWN DAISIES HAVE THE SAME SCENT BUT ARE TOUGH AND COARSE, BUT THESE KYO-KIKUNA ARE SOFT AND SMOOTH!

WHOA! SO THIS IS KYO-KIKUNA!

NOW THEN, PLEASE TRY THE KYO-KIKUNA.


AH, A TRIPLE HARMONY OF SCENTS.
THE SCENT OF MATSUTAKE, THE SCENT OF SUDACHI, AND THE SCENT OF KYOTO CHRYSANTHEMUM.

IT'S NOT BITTER LIKE REGULAR CROWN DAISIES, AND THE AROMA IS SO REFRESHING!

WHAT'S THE MATTER WITH THAT CUSTOMER OVER THERE?
OH.

KOICHI, WHAT'S WRONG?! PULL YOURSELF TOGETHER!
HAH!

MR. TSUCHIDA.
WHAT'S WRONG?

HEY, KOICHI.

HAHAHA... WOULD YOU LIKE SOME MORE?

YEAH, I THINK I'LL HAVE A LITTLE MORE.

OH MY.

UGH...

WOW, I'M SHOCKED... I DIDN'T KNOW SOMETHING COULD BE SO DELICIOUS IT MAKES YOUR MIND GO BLANK...

カチャ

I'VE HAD ENOUGH, THANKS.

....

ABSOLUTELY, OF COURSE!

ME TOO!

WHAT'S WRONG?!

EH...?

WHA-?!

TO BE MORE PRECISE, I FEEL A SENSE OF AWE TOWARD THE PEOPLE WHO PREPARED THIS FOOD.

EATING THIS HAMO HOT POT NOW, I FEEL A SENSE OF AWE TOWARD FOOD FOR THE VERY FIRST TIME.

INSENSITIVE, AND NEVER SHOWED PROPER RESPECT TOWARD FOOD.

I'VE REALIZED THAT UNTIL NOW, I'VE BEEN ARROGANT, OR PERHAPS

IF I WERE TO JUST WOLF DOWN AND MESSILY GORGE ON SOMETHING THIS WONDERFUL, I'D SURELY BE CURSED...

THE PASSION, SINCERITY, AND INGENUITY TO MAKE SOMETHING DELICIOUS FOR OTHERS ARE ALL CONTAINED WITHIN THIS POT.

WHEN I THINK ABOUT HOW I'VE JUST BEEN MINDLESSLY DEVOURING IT ALL...

COME TO THINK OF IT, EVEN AT A CHEAP DINER, THE PEOPLE AT A SERIOUS SHOP PUT THEIR HEART INTO MAKING A SET MEAL...

I'M ASHAMED OF MYSELF FOR EVER BEING PROUD OF BEING A GLUTTON...

NO, I'M TRULY GRATEFUL.

WHOA... I NEVER THOUGHT I'D HEAR WORDS LIKE THAT COMING FROM KOICHI'S MOUTH~

うーん

I'LL TAKE THE BIGGEST BOWL YOU'VE GOT!

A SMALL BOWL LIKE THIS IS TOO TEDIOUS!

WELL THEN, SHALL I MAKE SOME RICE PORRIDGE WITH THIS?

WHAT! PORRIDGE! WITH THIS BROTH!

22

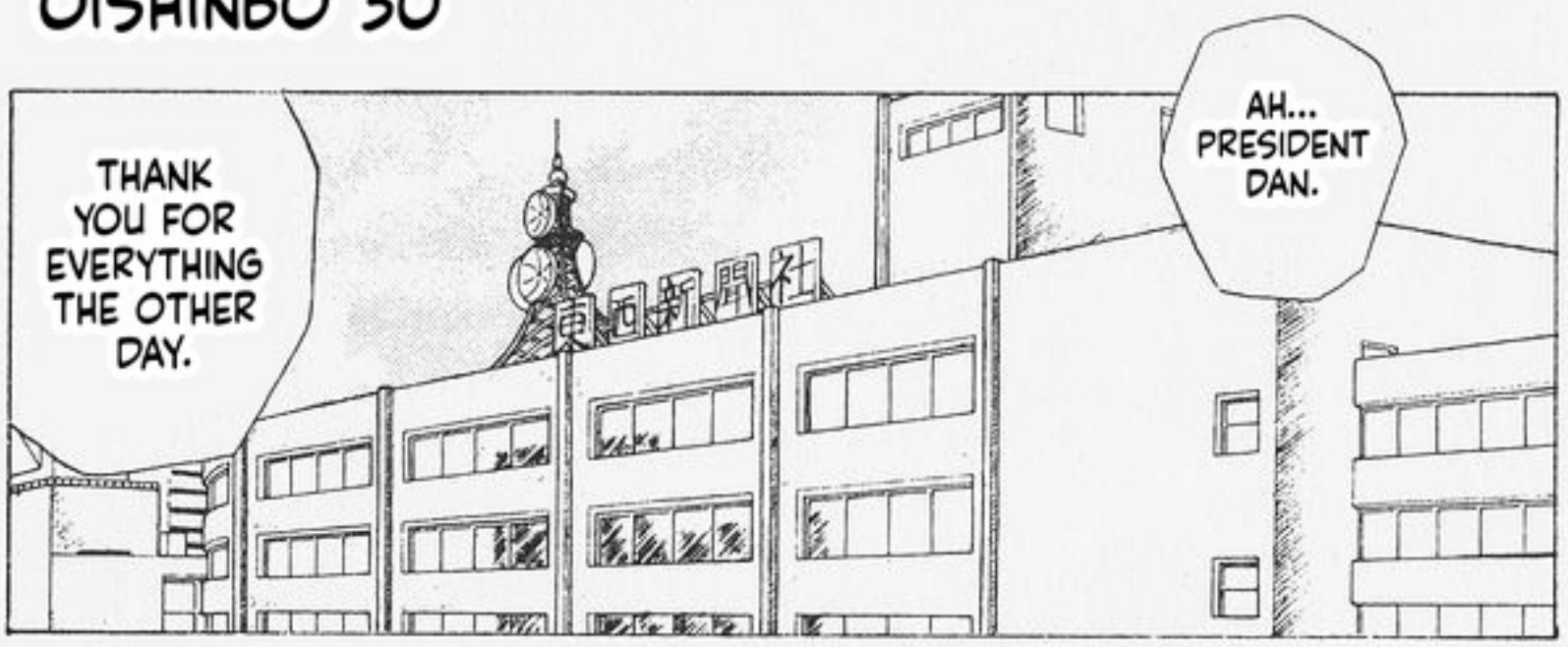
はははははは

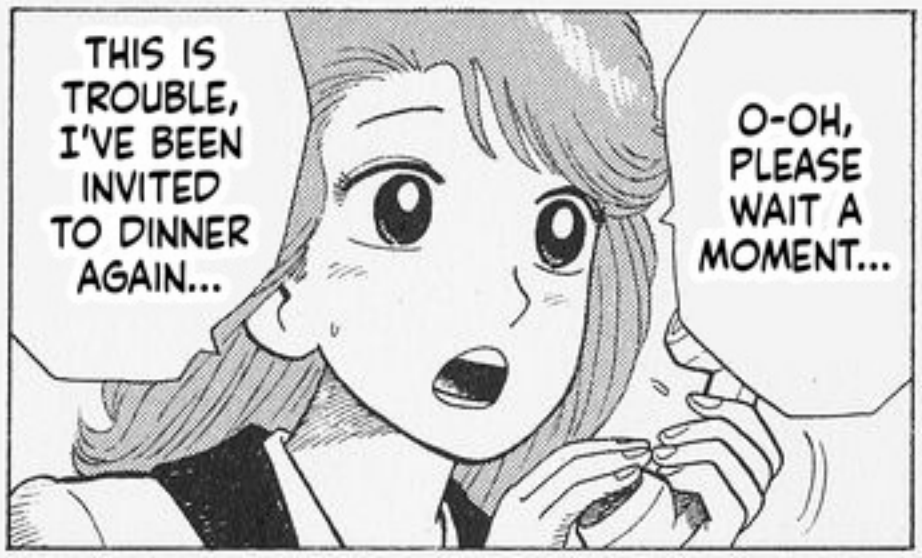
...A SMALL BOWL IS FINE.

ジロ〜

第2話
成り上がり
〈前編〉

OISHINBO 30





2

B-BUT...

BE A WORLD-CLASS BIG SHOT! HE'S INTERESTED IN YOU, SO WHY ARE YOU HESITATING!

WHAT ARE YOU TALKING ABOUT! HE'S A BILLIONAIRE WITH A BRILLIANT FUTURE! A MAN WHO'S GOING TO

THE PLAN IS TO FINISH DINNER, THEN HEAD OVER TO ENJOY JOHN LEWIS'S PIANO IN A COMPLETELY RELAXED MOOD. WANT TO GO?

IT'S NEW YORK STYLE, WITH A 9:00 PM CURTAIN.

I MANAGED TO GET TICKETS FOR THE JOHN LEWIS CONCERT.

3

PLANS? YOU DON'T GET MANY CHANCES TO HEAR JOHN LEWIS PERFORM.

OH DEAR... I ALREADY HAVE PLANS TOMORROW...

WAIT, TOMORROW?

TOMORROW.

WOW, LOVELY! WHEN IS IT?

NO-WAY!

Y-YEAH, YOU'RE RIGHT... THEN I'LL CANCEL THE OTHER PLANS...

EH? HUH?

INVITE SOMEONE ELSE TO THE CONCERT!

THIS IS AN IMPORTANT PRIOR ENGAGEMENT FOR KURITA-SAN, SHE CAN'T CANCEL IT!

HMM... IF IT'S AN IMPORTANT PROMISE, I GUESS IT CAN'T BE HELPED...

4

CAN'T YOU TELL WHO'S BETTER BETWEEN THAT LAZY BUM AND PRESIDENT DAN?!

GET IT TOGETHER!

B-BUT...

SEE YA.

I THOUGHT THAT PERHAPS YOU WOULDN'T COME TODAY.

THANK YOU VERY MUCH, MS. KURITA.

THAT DOESN'T SOUND LIKE YOU AT ALL, MR. DAN —USUALLY YOU'RE SO FULL OF CONFIDENCE IN EVERYTHING YOU DO.

OH, MY.

WHEN IT COMES TO THINGS LIKE THIS, I HAVE NO CONFIDENCE...

WHEN IT COMES TO WORK, I HAVE THE CONFIDENCE TO STAND SECOND TO NONE,

I WAS WORRIED THAT I MIGHT HAVE OFFENDED YOU THE OTHER DAY...

5

AH...

UM... WELL, YOU SEE...

HUH?

THINGS LIKE WHAT?

WHAT I'M SAYING IS, I'D LIKE FOR US TO SEE EACH OTHER OUTSIDE OF A PROFESSIONAL CAPACITY.

KURITA, HAS NOTHING TO DO WITH ME BEING THE OWNER OF WEEKLY TIME OR YOU BEING IN CHARGE OF THE 'ULTIMATE MENU' VS. 'SUPREME MENU' PROJECT.

WHAT I WANT TO ASK OF YOU, MS.

HEHE.

YOU REALLY ARE A CLUMSY MAN...

SAYING THINGS LIKE THIS MAKES ME FEEL SO UNCOOL AND PROVINCIAL.

AH, I'M RAMBLING.

SIGH...

OH MY!

WELL THEN, MS. KURITA, THANK YOU FOR TONIGHT.

6

THANK YOU VERY MUCH.

WELL, WELL, IF IT ISN'T MARIKO.

FUTAKI-SAN?

HEH... I HAD NO IDEA YOU AND MR. DAN WERE IN THAT KIND OF RELATIONSHIP, MS. KURITA.

DO YOU AND FUTAKI-SAN KNOW EACH OTHER, MR. DAN?

I SEE YOU'RE QUITE FOND OF KURITA...

OH, MR. DAN, IT'S QUITE FUNNY HOW YOU GET SO WORKED UP.

UGH...

PLEASE DON'T SAY SUCH RUDE THINGS TO KURITA.

HUH?

7

Y-YEAH...

WE'VE BEEN ON A FEW DATES, HAVEN'T WE?

SO, WE'VE KNOWN EACH OTHER FOR QUITE A WHILE.

YEAH, NITO BANK, WHERE MARIKO'S FATHER IS THE PRESIDENT, IS MY COMPANY'S MAIN BANK.

MY, HOW RUDE...

I JUST HATE THAT WHOLE 'I STARTED FROM ZERO AND WORKED SO HARD TO MAKE IT' VIBE.

BUT IT'S NO USE.

BESIDES, MR. DAN ISN'T LIKE THOSE PEOPLE WHOSE ONLY MERIT IS THEIR MONEY!

THAT'S HORRIBLE! WHAT'S WRONG WITH WORKING HARD TO BECOME SUCCESSFUL?!

TO SOMEONE LIKE ME, A MAN WHO'S NOTHING MORE THAN A NOUVEAU RICHE BILLIONAIRE IS JUST PLAIN BORING.

MY ENTIRE FAMILY IS WEALTHY; I'VE SEEN ENOUGH RICH PEOPLE TO LAST A LIFETIME.

8

MY FATHER CAN'T MAKE IT, SO I'LL BE ATTENDING WITH MY GRANDFATHER AS HIS REPRESENTATIVE.

SPEAKING OF WHICH, REGARDING THE PARTY MR. DAN IS HOSTING NEXT WEEK,

I SEE. WE'LL BE EXPECTING YOU.

OH MY, IT LOOKS LIKE MS. KURITA IS HEAD OVER HEELS FOR MR. DAN TOO.

NO, I JUST...

THIS IS JUST TOO MUCH...

SINCE IT'S A PARTY HOSTED BY A SELF-MADE BILLIONAIRE, I'M SURE IT'LL BE QUITE EXTRAVAGANT. I'M LOOKING FORWARD TO IT.

UGH...

YAMAOKA-SAN!!

WHOA! KURITA-SAN, DAN-SAN! WHAT ARE YOU DOING HERE...?

I HAD TO GO TO THE CAN AND SOMEONE WAS ALREADY IN THERE!

HEY, SORRY, SORRY.

9

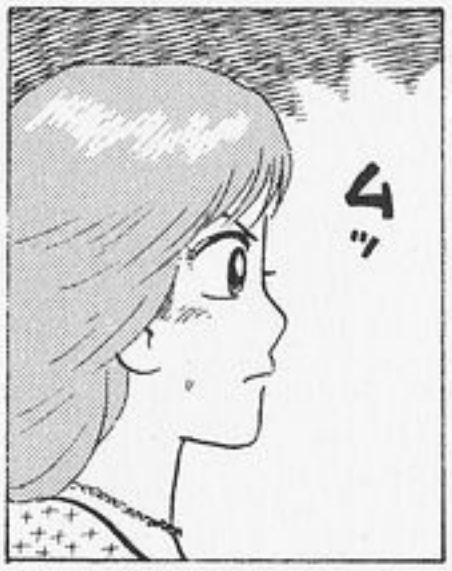
AH...

HMPH, SO THIS WAS KURITA-SAN'S 'IMPORTANT ENGAGEMENT'.

THE SAME FOR ME AND YAMAOKA-SAN.

THE TWO OF THEM ARE ON A LOVELY DATE.

EH!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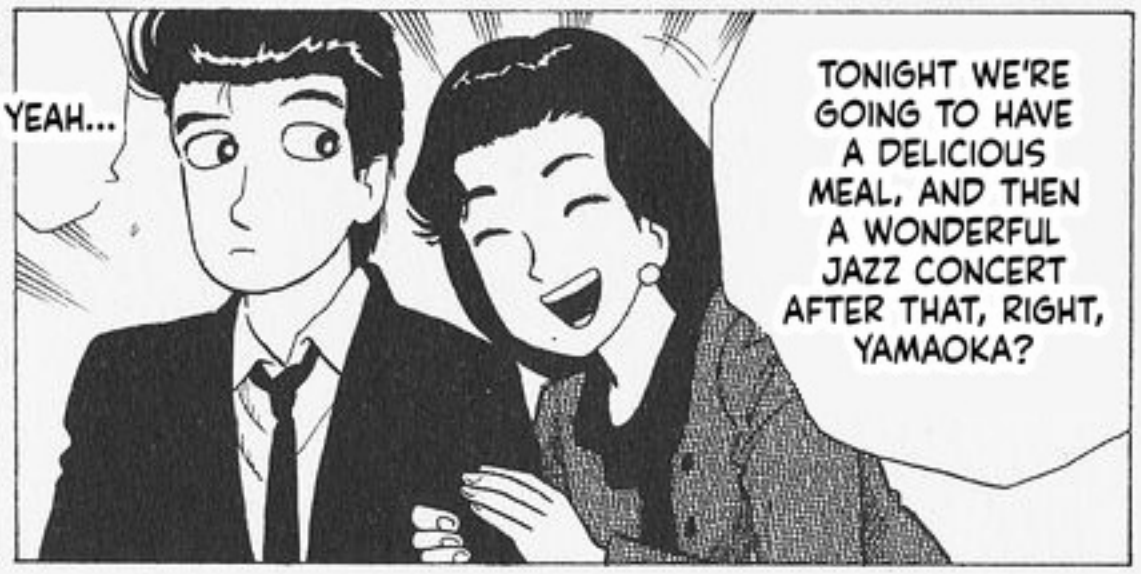
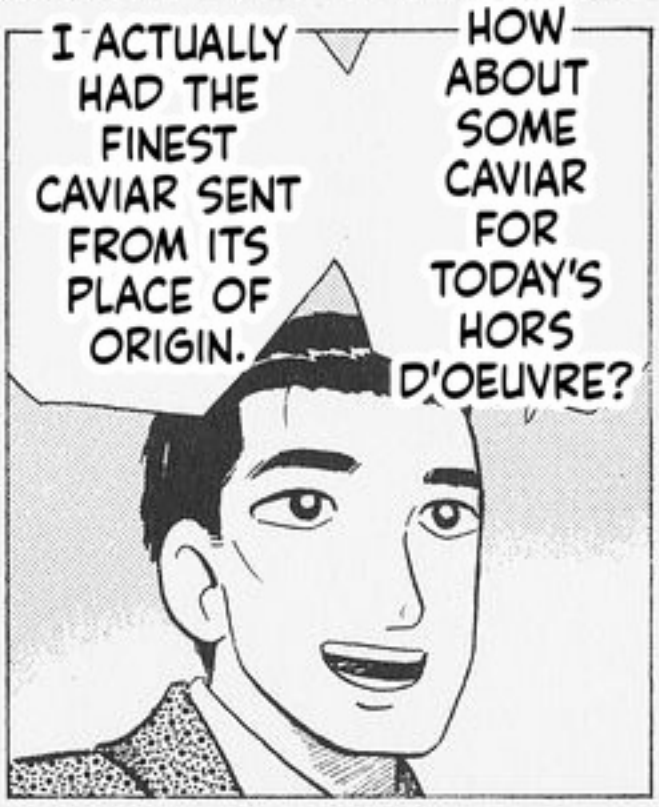

YEAH...
TONIGHT WE'RE GOING TO HAVE A DELICIOUS MEAL, AND THEN A WONDERFUL JAZZ CONCERT AFTER THAT, RIGHT, YAMAOKA?

I SUPPOSE SO.

WELL, FATE HAS BROUGHT OUR TABLES TOGETHER.
LET'S ENJOY OURSELVES.

AFTER SAYING SUCH HORRIBLE THINGS TO MR. DAN, YOU EXPECT US TO HAVE FUN...!

WOW, AMAZING! I'LL HAVE SOME!


I ACTUALLY HAD THE FINEST CAVIAR SENT FROM ITS PLACE OF ORIGIN.
HOW ABOUT SOME CAVIAR FOR TODAY'S HORS D'OEUVRE?

AH, GOOD!
MASTER DAN, THE CAVIAR IS READY.

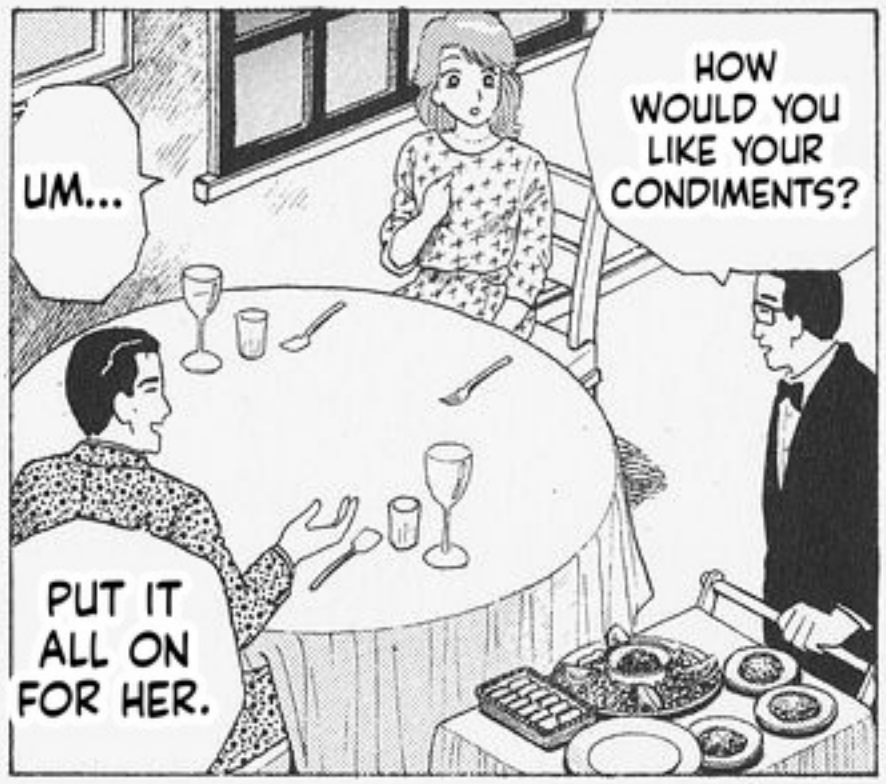
YOU'LL BE GETTING A TASTE OF IT A STEP AHEAD OF THE OTHER GUESTS, MARIKO!

WE'LL BE SERVING THE SAME CAVIAR AT NEXT WEEK'S PARTY.

IF YOU'D LIKE, WOULD YOU CARE FOR SOME OF THAT AS WELL?

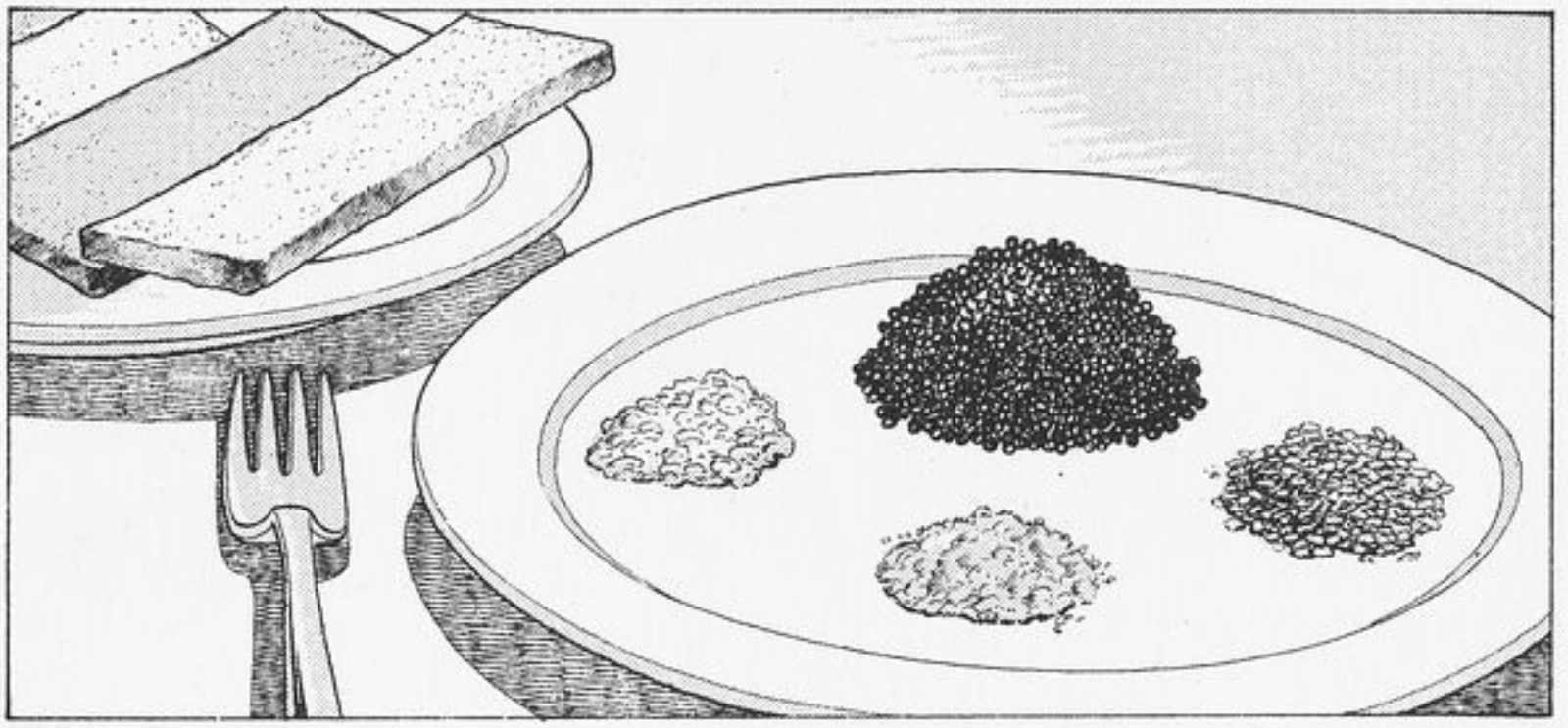
OH, I'D LOVE TO HAVE SOME!

IT'S AN HONOR.


UM...
HOW WOULD YOU LIKE YOUR CONDIMENTS?
PUT IT ALL ON FOR HER.

WOW, AMAZING!

THE COLOR, THE LUSTER, THE SHAPE... IT'S MAGNIFICENT CAVIAR!



12

THEN, PILE IT THICKLY ONTO THE BLACK BREAD.

AND THEN WE SQUEEZE SOME LEMON JUICE OVER IT.

MIX THESE THREE TOGETHER WELL...
TO THIS CAVIAR, WE ADD MINCED ONION, FINELY MASHED HARD-BOILED EGG WHITES, AND MASHED YOLKS...

THE NOBLE, RICH FLAVOR AND AROMA OF THE CAVIAR EXPANDS SO FLUFFILY WITH THE EGG AND ONION...

HO, HO, HO! THIS IS DELIGHTFULLY, DEVILISHLY GOOD CAVIAR!

ハフ

AFTERWARD, YOU IMMEDIATELY WANT ANOTHER BITE...

AND WHEN YOU WASH IT DOWN WITH VODKA

クー

IT PAIRS SO PERFECTLY WITH THE SIMPLE TASTE OF THE BLACK BREAD...

13

EH...?

AAHN, I WANT SOME SOON TOO...

THIS IS WHY I CAN'T STAND THE NOUVEAU RICHE.

HUH?

BUT SADLY, YOU ARE A PARVENU AFTER ALL, AND

YOU DO NOT KNOW THE TRULY SUPREME WAY TO EAT CAVIAR.

IT IS TRULY COMMENDABLE THAT YOU'VE WORKED SO HARD TO RISE IN THE WORLD AND CAN NOW AFFORD TO EAT CAVIAR.

THERE IS NO NEED TO SQUEEZE LEMON, NOR DO YOU NEED BLACK BREAD.

BUT WHY ON EARTH WOULD YOU NEED TO MIX SUCH MAGNIFICENT CAVIAR WITH THOSE UNNECESSARY EXTRAS AND RUIN ITS NATURAL FLAVOR?

OR DISGUISE A THIN, WEAK TASTE WITH BOILED EGG WHITES AND YOLKS,

HOWEVER, THAT LEVEL OF CAVIAR SERVED IN FIRST CLASS ON AN AIRPLANE IS ONE THING,

PERHAPS YOU'D NEED TO MASK A STALE SCENT WITH THE SMELL OF ONIONS,

14

UGH...

THAT IS THE ONLY WAY TO PURELY SAVOR EVERY BIT OF FLAVOR AND AROMA THAT CAVIAR POSSESSES.

YOU SCOOP IT WITH A SOLID GOLD SPOON AND PLACE IT DIRECTLY ONTO YOUR TONGUE.

PEOPLE WITH ANY SENSE WILL ONLY LOOK DOWN ON YOU AS NOTHING MORE THAN A VULGAR SOCIAL CLIMBER.

IF YOU EAT CAVIAR LIKE THAT AT THE EVENT,

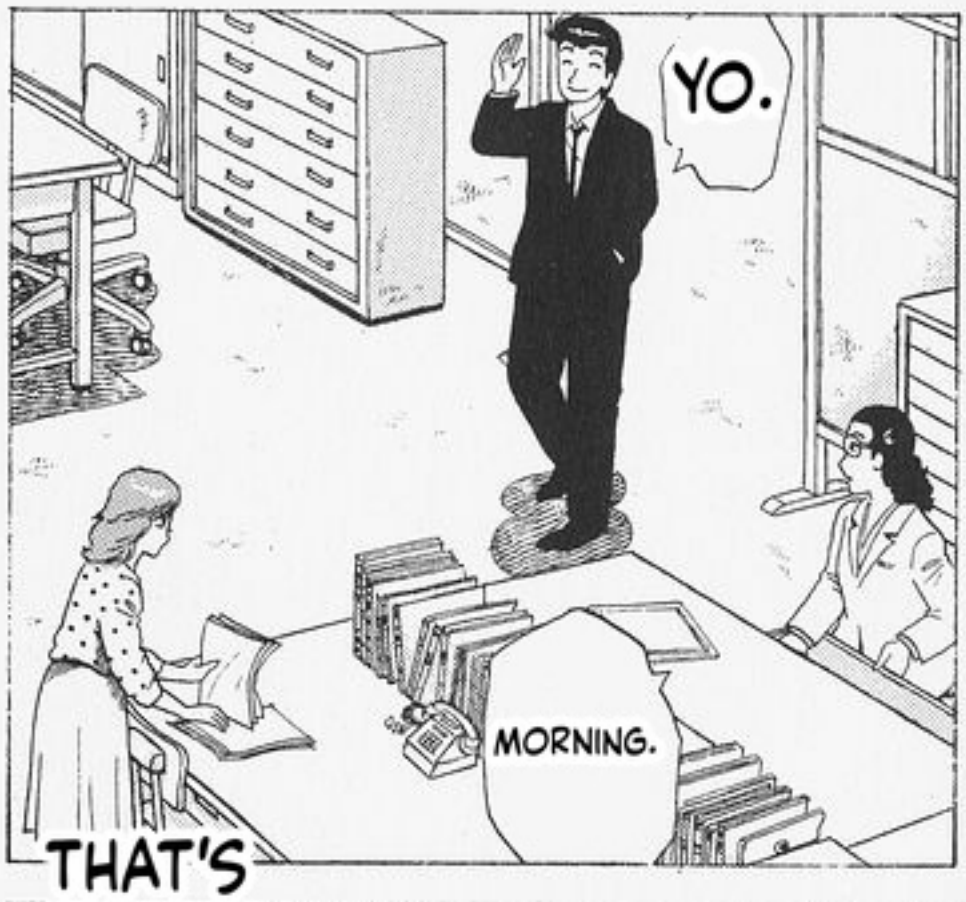
YOUR SCHEME TO BOOST YOUR PRESTIGE WILL HAVE THE EXACT OPPOSITE EFFECT.

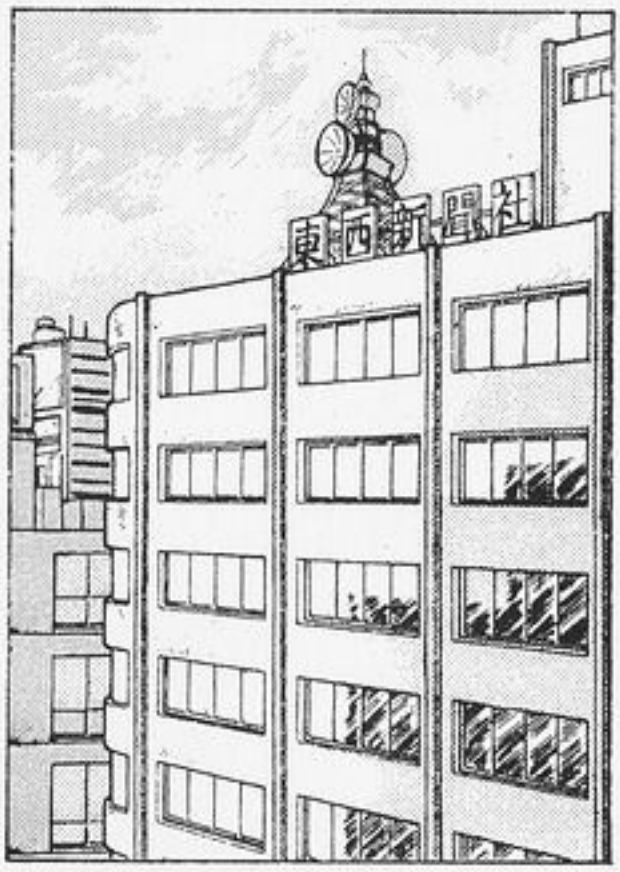
YOU'RE PLANNING TO INVITE ALL THOSE POLITICAL AND BUSINESS BIGWIGS JUST TO MAKE YOURSELF LOOK BETTER, AREN'T YOU?

YOU MENTIONED YOU'D BE SERVING THIS CAVIAR AT YOUR UPCOMING PARTY.

I'M QUITE LOOKING FORWARD TO SEEING HOW YOU SERVE IT AT YOUR PARTY.

15


YO.
MORNING.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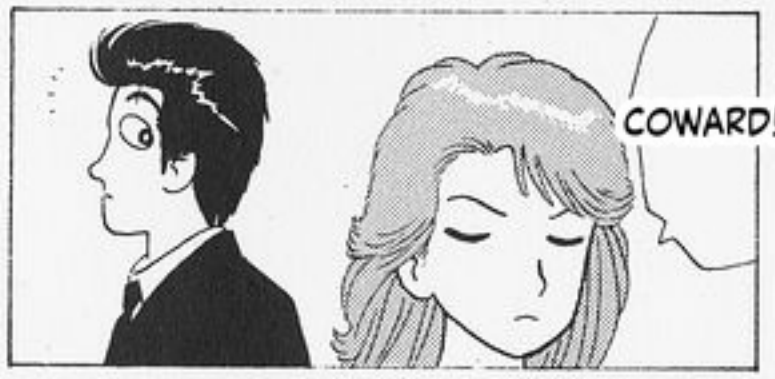
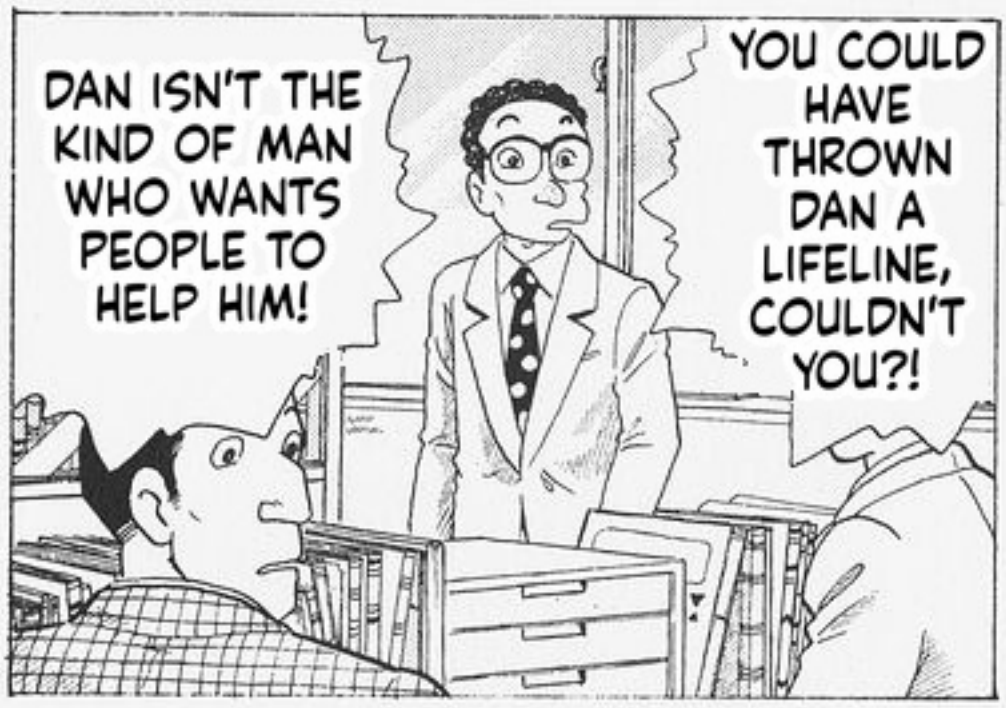
THAT'S A MATTER BETWEEN DAN AND FUTAKI!
WHY DIDN'T YOU STOP FUTAKI FROM INSULTING DAN YESTERDAY?


COWARD!

WHY?
ME?


DAN ISN'T THE KIND OF MAN WHO WANTS PEOPLE TO HELP HIM!
YOU COULD HAVE THROWN DAN A LIFELINE, COULDN'T YOU?!

THAT'S WHY THINGS TURNED OUT LIKE THAT...
THOSE TWO HAVE BEEN AT ODDS FOR A LONG TIME.

HMPH, THE MOMENT I TOLD HIM I COULDN'T GO TO THE CONCERT, HE TURNED AROUND AND INVITED HER!!!

THAT'S SO UNFAIR!

WHAT DO YOU MEAN, 'UNFAIR'?!

THAT 'IMPORTANT ENGAGEMENT' OF YOURS WAS A DATE WITH PRESIDENT DAN!

HEY YAMAOKA, PHONE CALL.

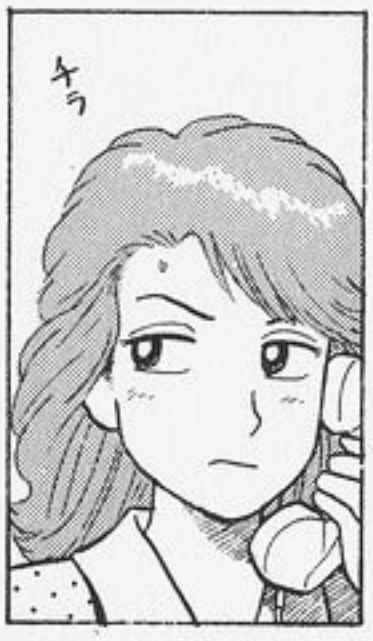
WHAT THE HELL IS THAT SUPPOSED TO MEAN?!

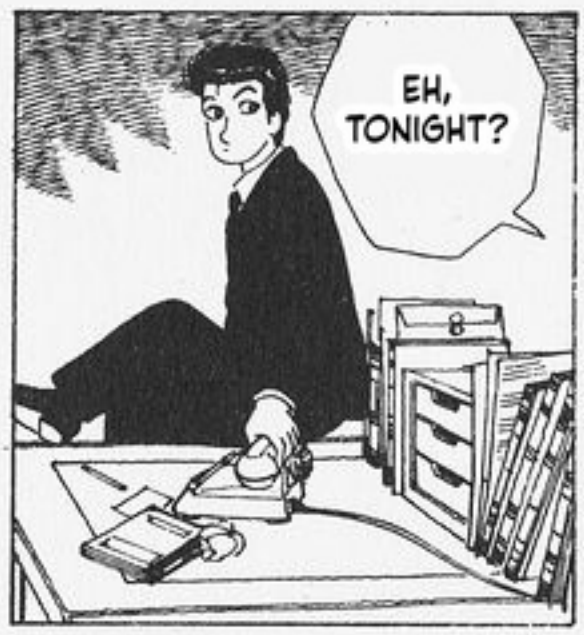
WELL, THAT'S BECAUSE...

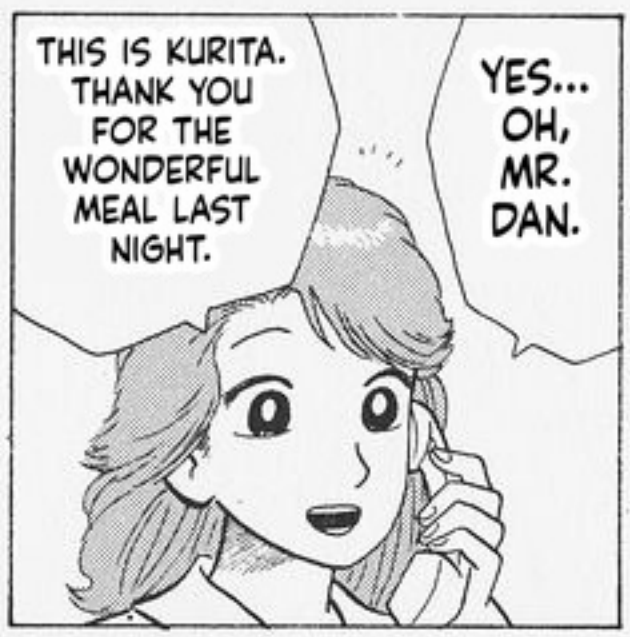
OH, TONIGHT? YES, THAT WOULD BE FINE.

HELLO, YAMAOKA SPEAKING.

AH, CHAIRMAN FUTAKI, HELLO...




EH, TONIGHT?


THIS IS KURITA. THANK YOU FOR THE WONDERFUL MEAL LAST NIGHT.
YES... OH, MR. DAN.

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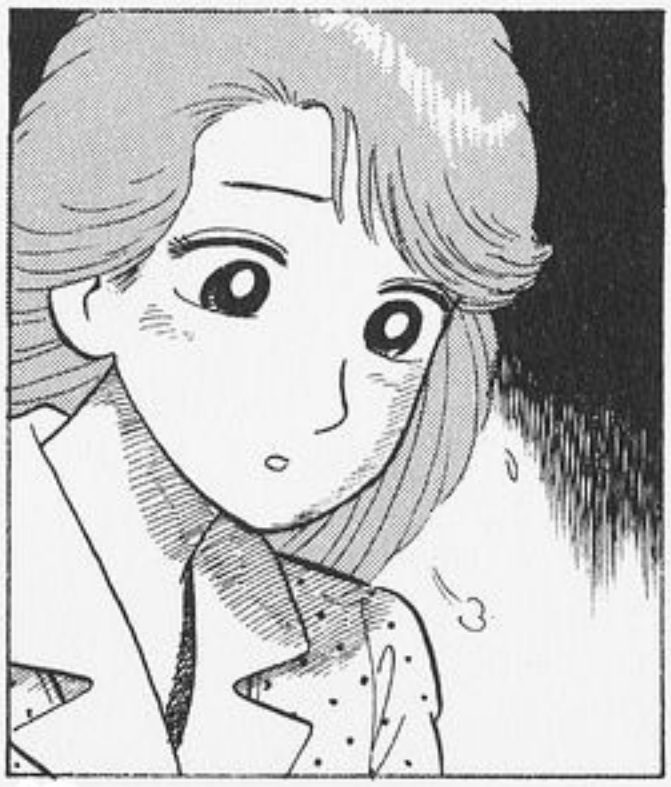
UNDERSTOOD. 6 O'CLOCK, THEN.
YES, THAT'S FINE WITH ME.

THINGS SEEM A BIT RESTLESS, DON'T THEY...?
WHAT'S UP WITH THOSE TWO?



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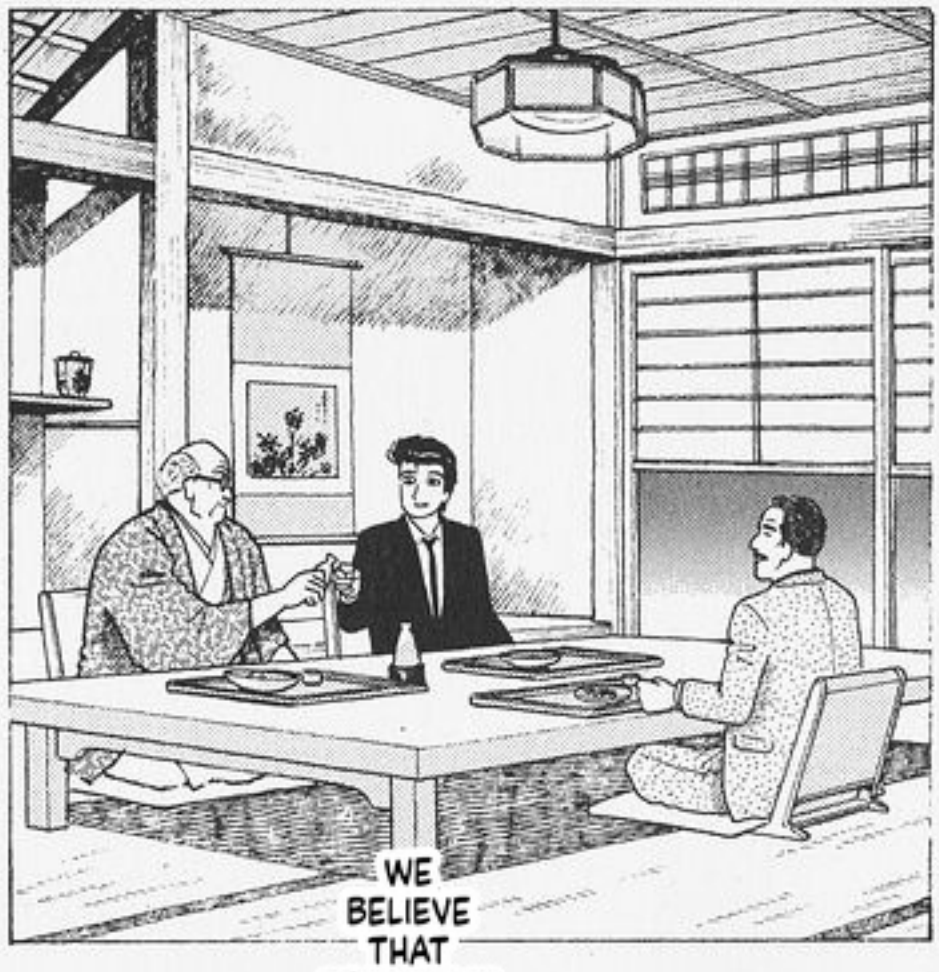
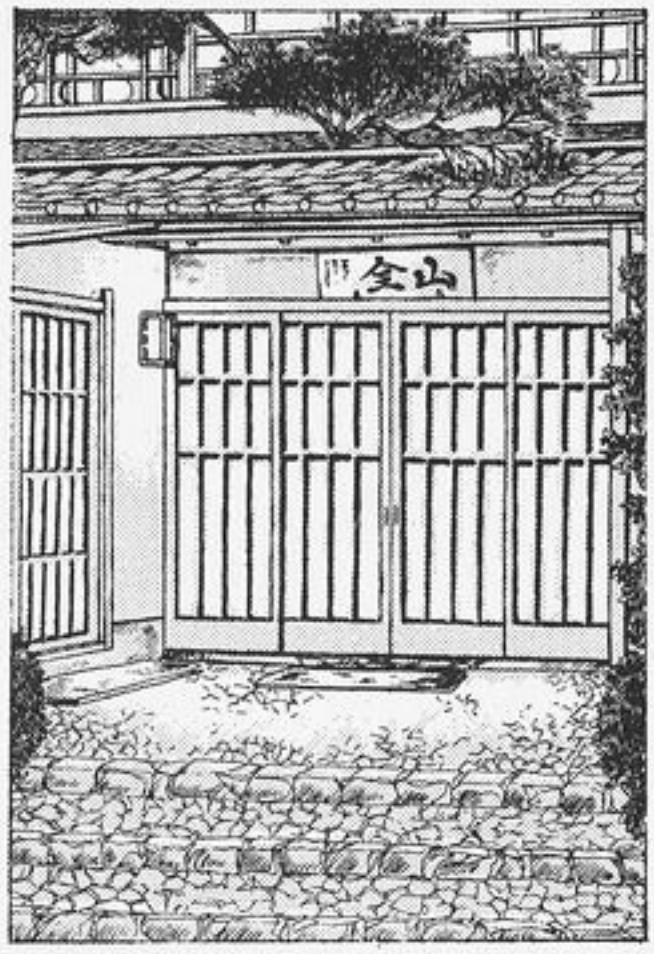
WELL, I GUESS IT JUST MEANS THEY'VE BOTH REACHED A TURNING POINT IN THEIR LIVES.


WE BELIEVE THAT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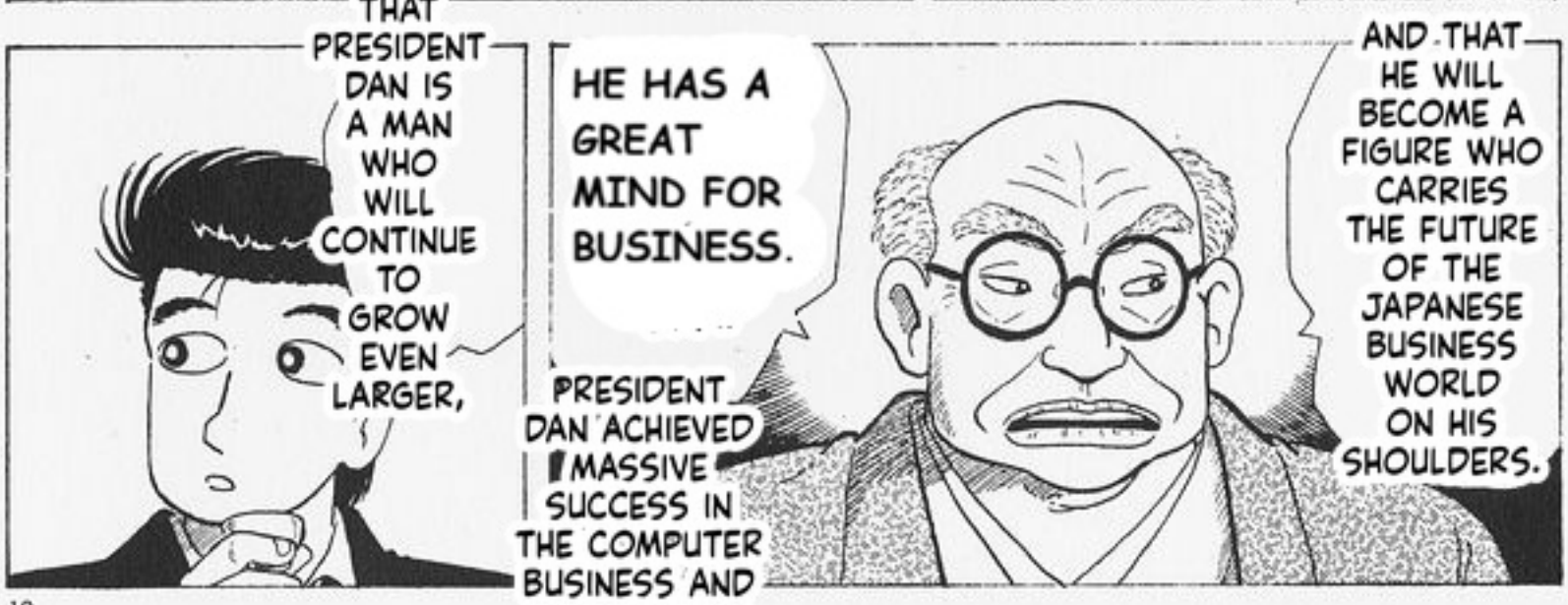
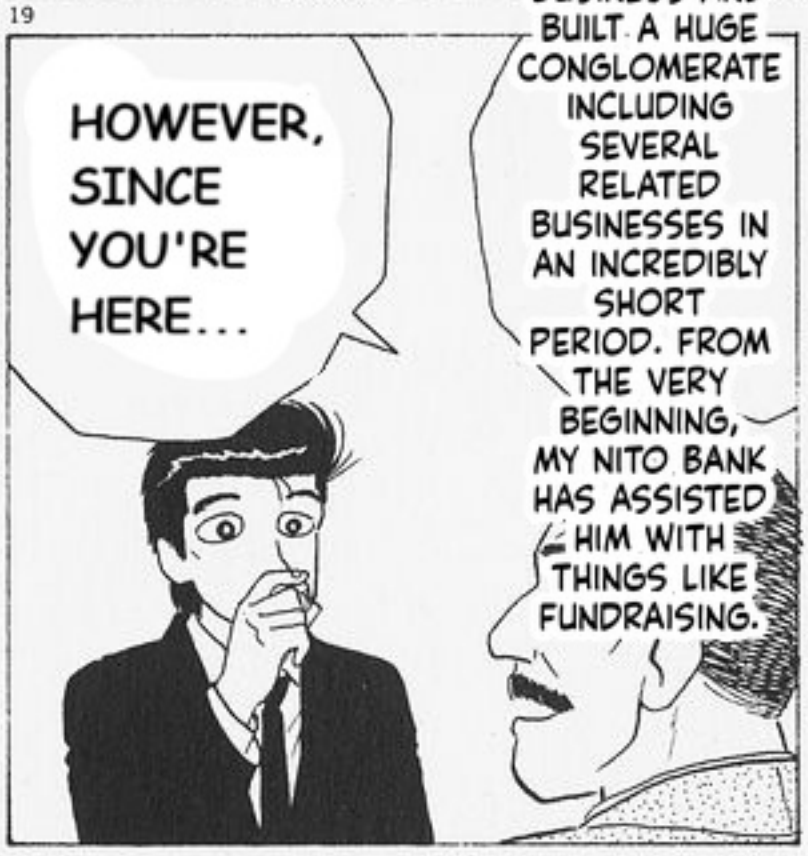

PRESIDENT DAN IS A MAN WHO WILL CONTINUE TO GROW EVEN LARGER,
HE HAS A GREAT MIND FOR BUSINESS.
PRESIDENT DAN ACHIEVED A MASSIVE SUCCESS IN THE COMPUTER BUSINESS AND BUILT A HUGE CONGLOMERATE INCLUDING SEVERAL RELATED BUSINESSES IN AN INCREDIBLY SHORT PERIOD. FROM THE VERY BEGINNING, MY NITO BANK HAS ASSISTED HIM WITH THINGS LIKE FUNDRAISING.
AND THAT HE WILL BECOME A FIGURE WHO CARRIES THE FUTURE OF THE JAPANESE BUSINESS WORLD ON HIS SHOULDERS.

19


HOWEVER, SINCE YOU'RE HERE...

IS IT BECAUSE OF HIS RECENT PURCHASE OF WEEKLY TIME?
BUT, WHY ARE YOU SO CURIOUS ABOUT HIM, YAMAOKA-KUN?

WE'D INVITE THE POWER PLAYERS OF POLITICS AND BUSINESS, AND PRESIDENT DAN WOULD HOST THEM ALL.

SO I SUGGESTED IT TO MR. DAN AND MADE ARRANGEMENTS TO HOLD A PARTY.

THE PROBLEM IS, BECAUSE HE GREW SO RAPIDLY AT SUCH A YOUNG AGE, HE HAS NO CONNECTIONS IN THE POLITICAL OR BUSINESS WORLD.

AND TOLD ME HE'S CANCELING THE PARTY.

APPARENTLY, PRESIDENT DAN SHOWED UP OUT OF THE BLUE TODAY,

OH?

BUILDING A NETWORK OF CONTACTS IS ONE OF THE THINGS NECESSARY FOR SUCCESS, AFTER ALL.

20

HOWEVER...

AHA... THIS IS ABOUT THE CAVIAR INCIDENT, ISN'T IT?

AT FIRST HE WAS RELUCTANT TO SPEAK, BUT I FINALLY MANAGED TO GET IT OUT OF HIM.

I WAS SHOCKED AND PRESSED PRESIDENT DAN FOR AN EXPLANATION.

IT SEEMS MARIKO SAID SOME RATHER TERRIBLE THINGS TO HIM.

THE CAUSE WAS SOMETHING OUR MARIKO SAID TO HIM AT THE RESTAURANT LAST NIGHT.

SO, YAMAOKA-KUN, I HAVE A FAVOR TO ASK.

OH, MY...

IT SEEMS PRESIDENT DAN HAS COMPLETELY LOST HIS CONFIDENCE BECAUSE OF IT...

I WANT YOU TO COME UP WITH A MENU THAT MAKES EVERYONE AGREE PRESIDENT DAN IS A MAN OF CALIBER...

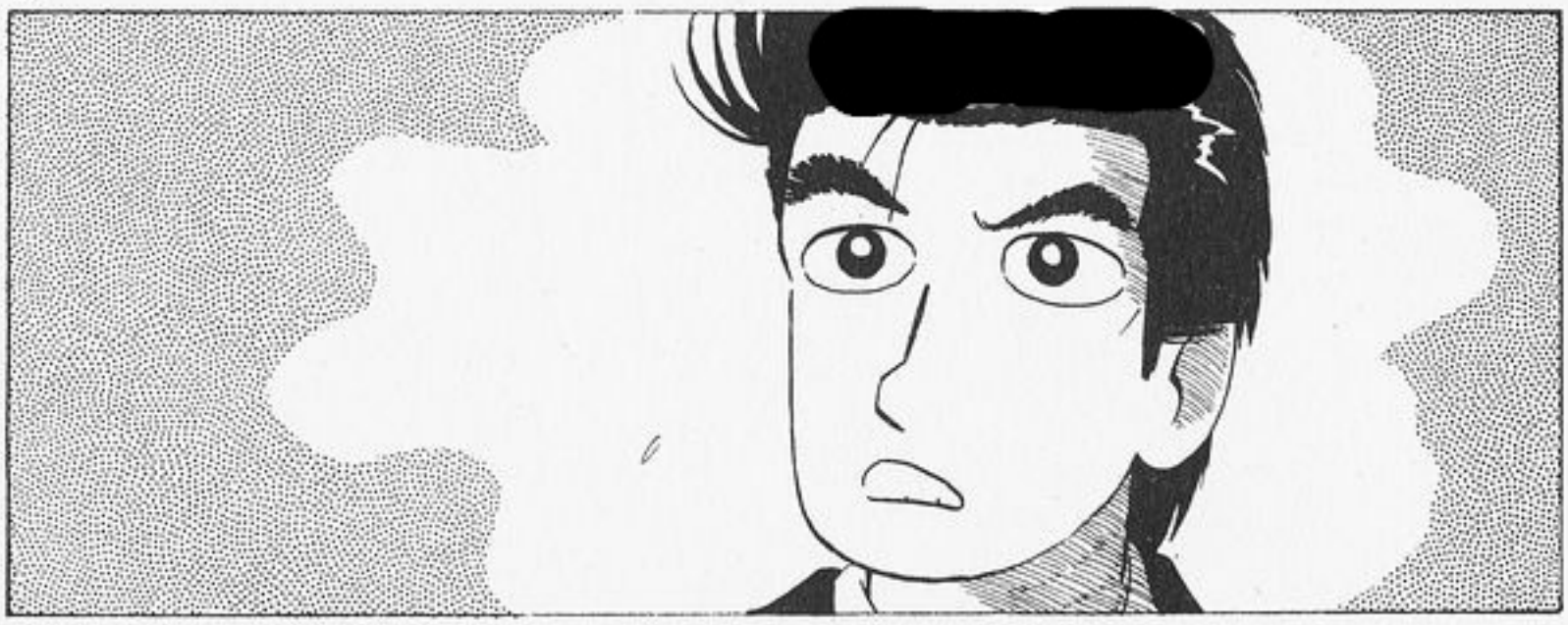
IMPRESS THE BIG SHOTS OF THE POLITICAL AND BUSINESS WORLD, MAKE THEM MARVEL,

AND SOMEHOW MAKE IT SO MR. DAN CAN HOST HIS PARTY WITH CONFIDENCE.

FOOD IS THE ROOT OF THE PROBLEM. THAT MEANS YOUR SKILLS WILL BE OF GREAT HELP.

WHAT, ME?

21



第2話
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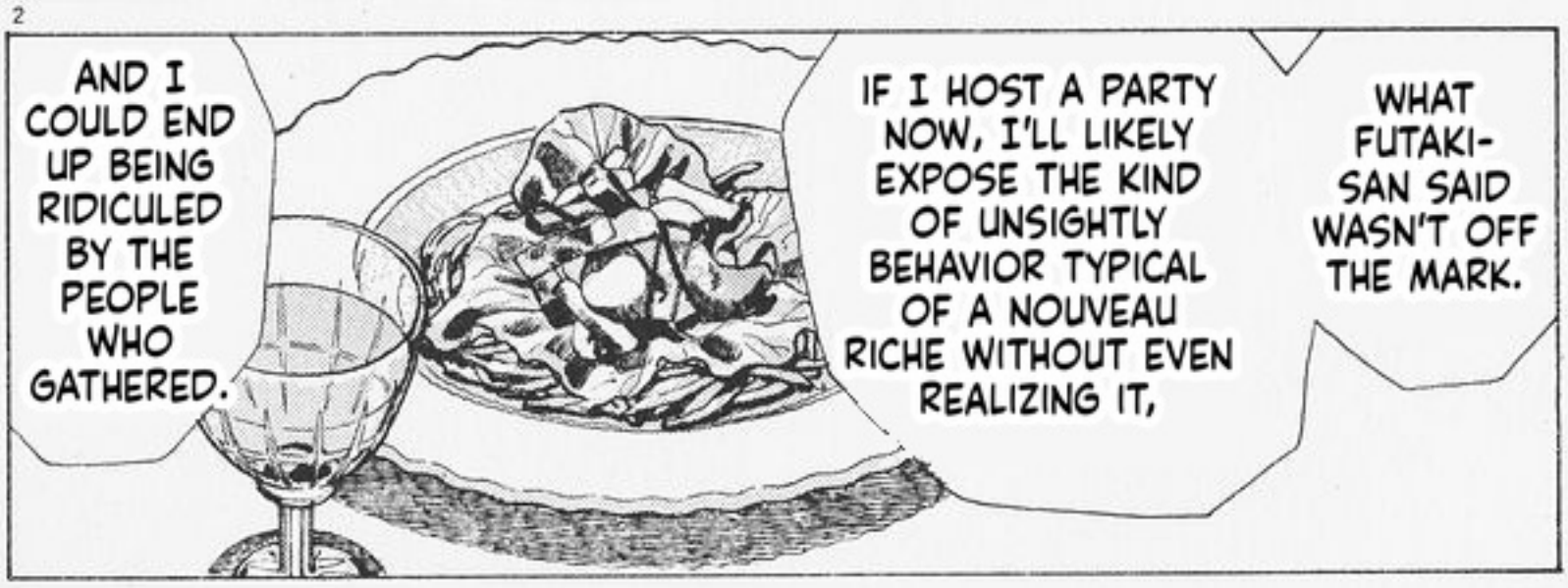
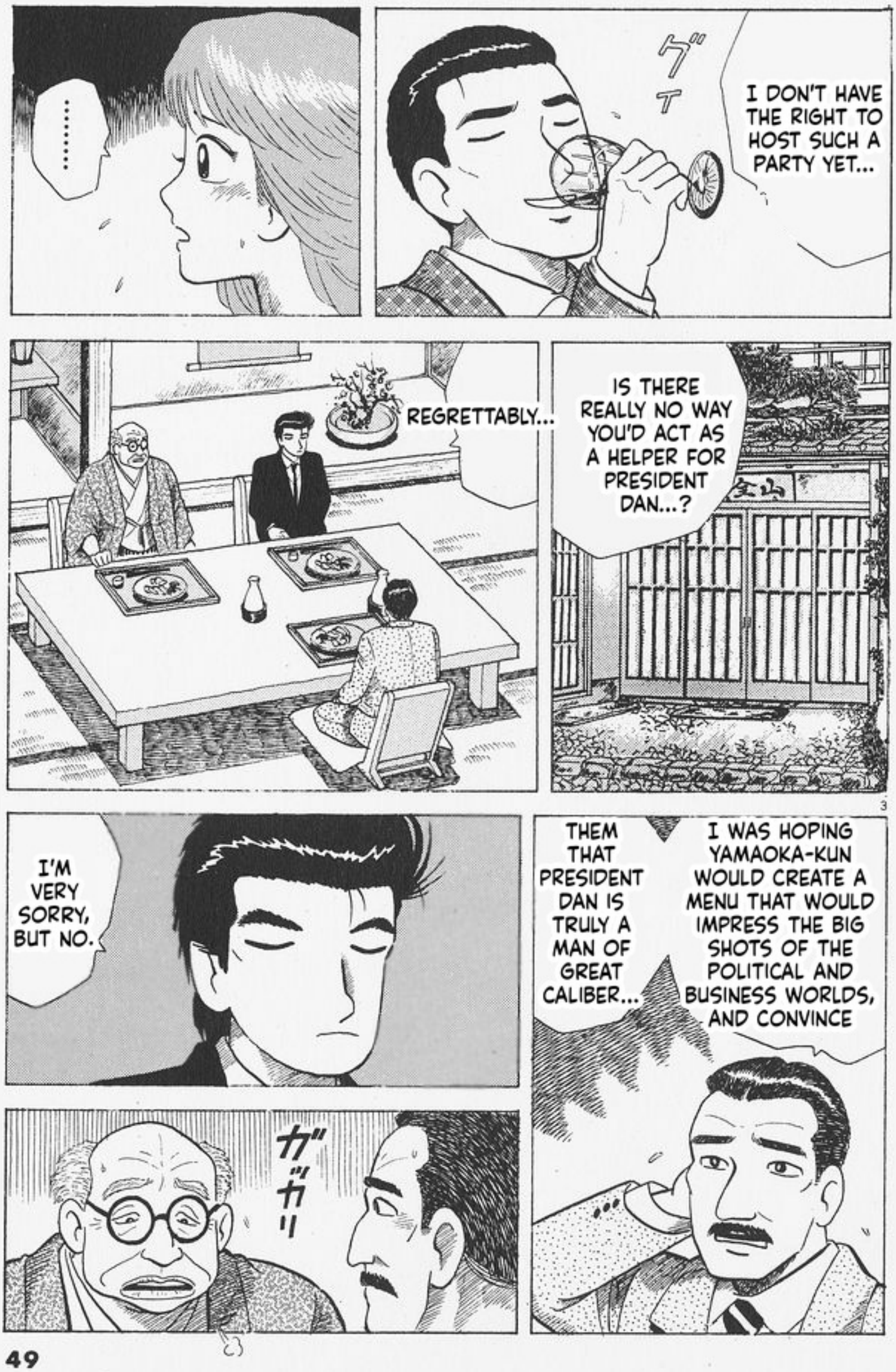
LES POMMES
RESTAURANT
WHAT! YOU'RE CANCELING THE PARTY?!

SO YOU'RE WORRIED ABOUT WHAT FUTAKI-SAN SAID.

I REALIZED I WAS OVEREXTENDING MYSELF.
IT'S TOO SOON FOR ME TO HOST A BIG PARTY...

2


AND I COULD END UP BEING RIDICULED BY THE PEOPLE WHO GATHERED.
IF I HOST A PARTY NOW, I'LL LIKELY EXPOSE THE KIND OF UNSIGHTLY BEHAVIOR TYPICAL OF A NOUVEAU RICHE WITHOUT EVEN REALIZING IT,
WHAT FUTAKI-SAN SAID WASN'T OFF THE MARK.


I DON'T HAVE THE RIGHT TO HOST SUCH A PARTY YET...
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.....
IS THERE REALLY NO WAY YOU'D ACT AS A HELPER FOR PRESIDENT DAN...?
REGRETTABLY...
I WAS HOPING YAMAOKA-KUN WOULD CREATE A MENU THAT WOULD IMPRESS THE BIG SHOTS OF THE POLITICAL AND BUSINESS WORLDS, AND CONVINCE
THEM THAT PRESIDENT DAN IS TRULY A MAN OF GREAT CALIBER...
I'M VERY SORRY, BUT NO.
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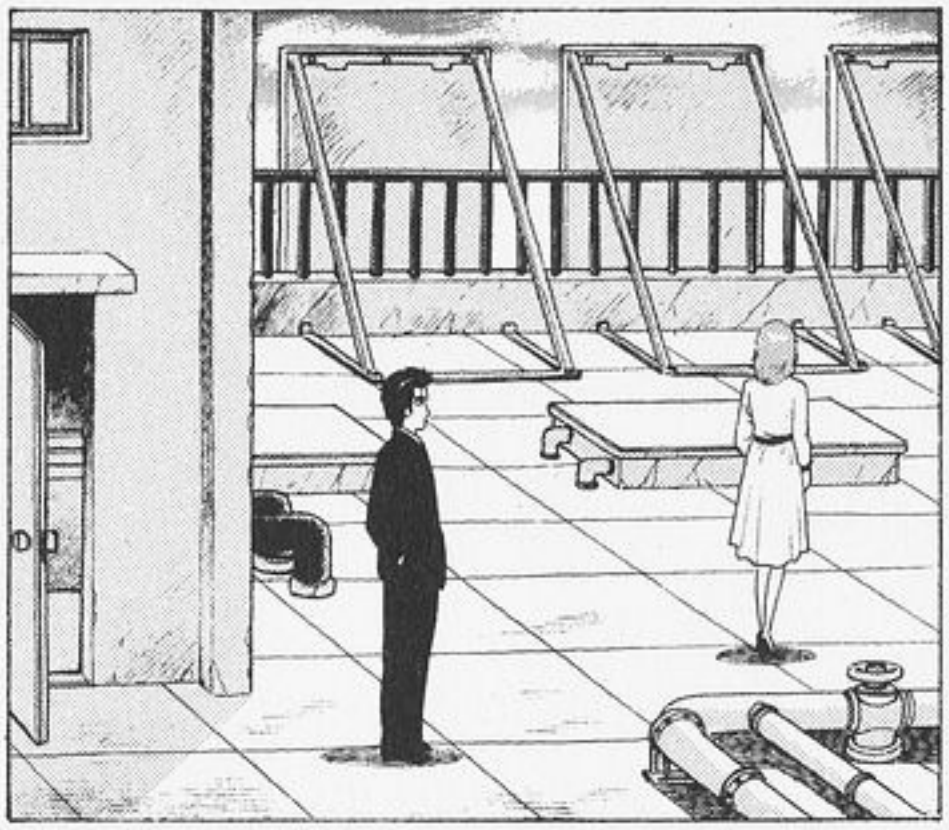
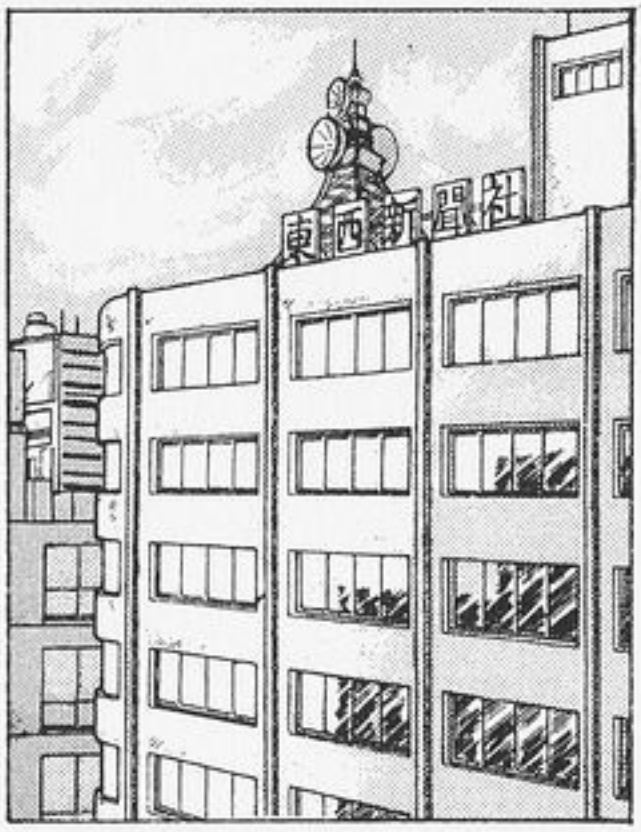
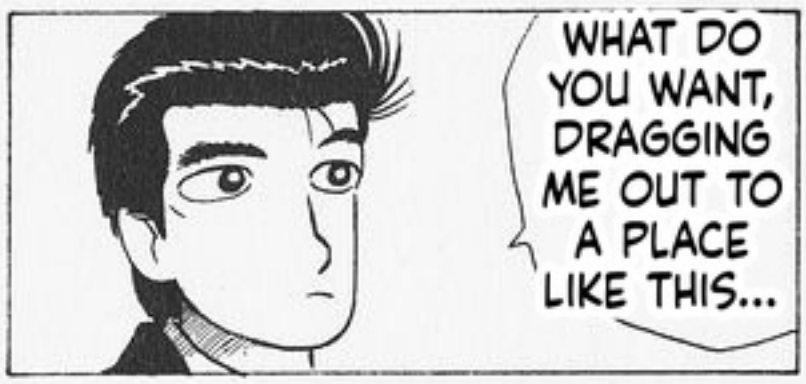




IT WOULD BE EVEN WORSE THAN MAKING A FOOL OF HIMSELF AS AN UPSTART AT THE PARTY.

IF HE CANCELS AFTER ALREADY INVITING EVERYONE, HIS REPUTATION WILL BE DRAGGED THROUGH THE MUD...



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IF YOU DO THAT, HE'LL REGAIN HIS CONFIDENCE AND FEEL LIKE HOSTING THE PARTY.

THINK OF A MENU THAT WILL MAKE THE BIG SHOTS OF THE POLITICAL AND BUSINESS WORLD HOLD PRESIDENT DAN IN HIGH REGARD.

YOU'RE SO COLD...

THOSE WHO RISE UP CAN ALSO FALL BACK DOWN. THAT'S JUST LIFE, ISN'T IT?

BESIDES, IF HE LOSES HIS CONFIDENCE JUST BECAUSE OF WHAT FUTAKI-SAN SAID, THEN HE'S NOT MUCH OF A MAN.

WELL, I SUPPOSE YOU HAVE YOUR OWN REASONS FOR WANTING TO HELP PRESIDENT DAN.

I'M UNDER NO OBLIGATION TO DO ANYTHING FOR DAN!

CALL ME COLD IF YOU WANT, BUT I'M NOT FRIENDS WITH DAN OR ANYTHING.

YAMAOKA-SAN, ABOUT ME AND PRESIDENT DAN...

YAMAOKA-SAN!

5

FINE, I WON'T ASK YOU AGAIN.

YEAH, YOU DO THAT.

WASN'T SHIRO YAMAOKA THE KIND OF MAN WHO WOULDN'T SAY SUCH PETTY, RUDE, AND HURTFUL THINGS?!

THIS ISN'T LIKE YOU, YAMAOKA-SAN! DO YOU REALLY NEED OBLIGATIONS OR REASONS TO HELP SOMEONE?!

I'M DISAPPOINTED IN YOU!

6

I'M DONE WITH A GUY LIKE HIM...

THAT JERK... HE HAS NO IDEA HOW I FEEL...

.....

DAMN IT!

OISHINBO 30

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YAMAOKA-SAN!
CREATING A MENU FOR PRESIDENT DAN...
IT MIGHT ACTUALLY HELP WITH THE 'ULTIMATE MENU' PROJECT.
IT'S YOUR JOB TO GET PRESIDENT DAN IN THE MOOD FOR A PARTY.
YEAH, ALRIGHT.

WHEN I TOLD DIRECTOR DAN YOU WERE CREATING A MENU JUST FOR HIM, HE WAS ABSOLUTELY DELIGHTED.

HMM...

岡星

THAT MAN IS SURPRISINGLY STRAIGHTFORWARD, ISN'T HE?

8

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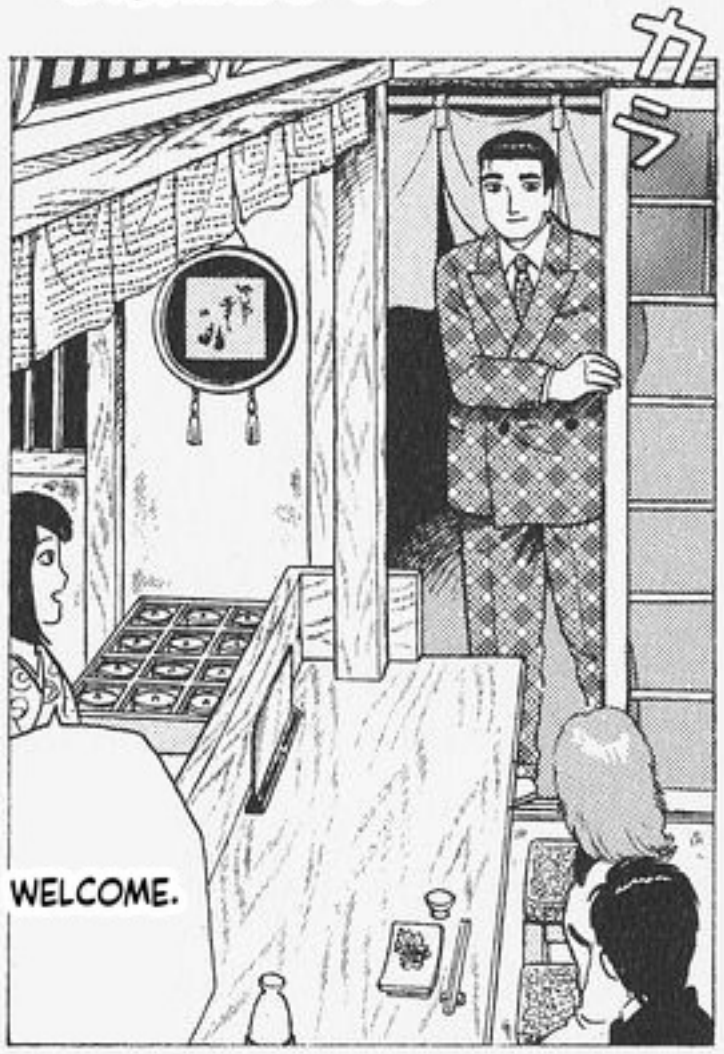
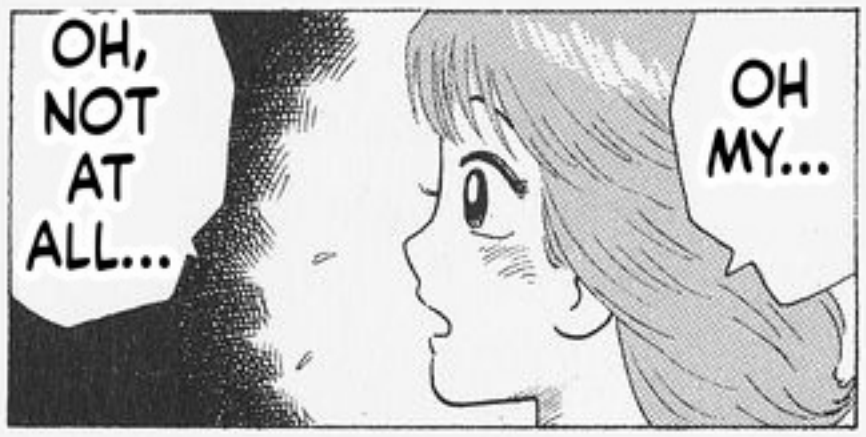
I'LL DO IT! A PARTY OR WHATEVER ELSE IT TAKES!

THANK YOU. I WOULDN'T BE A MAN IF I DIDN'T LIVE UP TO THOSE FEELINGS, KURITA-SAN.

YOU DID THAT FOR ME?!


カラ
WELCOME.

AS LONG AS I HAVE YOU WITH ME, KURITA-SAN, I HAVE NOTHING TO FEAR.


OH, NOT AT ALL...
OH MY...

PLEASE, COME IN.
NOT AT ALL.

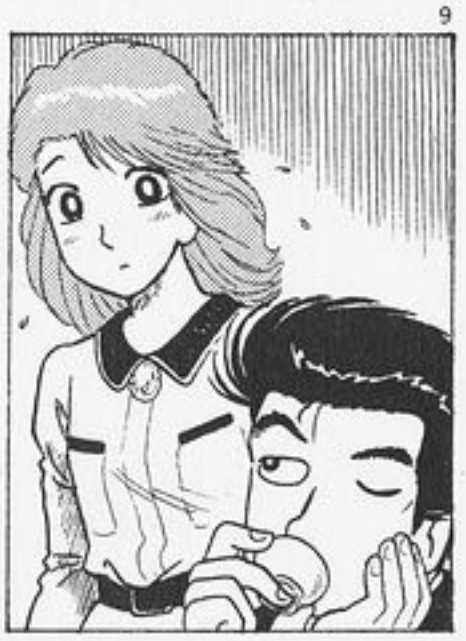
I'M SORRY, KURITA-SAN, FOR TAKING UP YOUR TIME WHEN YOU'RE SO BUSY.

GOOD EVENING.

9

I WONDER IF WE CAN MAKE THE GUESTS UNDERSTAND DAN-SAN'S PERSONALITY AND THOUGHTS THROUGH THE FOOD.
I'VE BEEN THINKING,

NOW-THEN... I WONDER WHAT KIND OF MENU WOULD BE GOOD FOR THE PARTY.



WELL, FOR THAT, I'LL NEED YOU TO TELL ME WHAT EXACTLY YOU WANT THE BIG SHOTS IN POLITICS AND BUSINESS TO UNDERSTAND, MR. DAN.

HMM...

EH? YOU WANT THE FOOD TO SPEAK FOR ME?

WELL, BEING DELICIOUS ISN'T ENOUGH; THERE HAS TO BE SOME KIND OF MESSAGE...

THAT'S WHY I'D LIKE TO TALK ABOUT THOSE THINGS FIRST AND FOREMOST.

I'M STILL VERY YOUNG, SO I THINK THERE ARE MANY ASPECTS WHERE I'M NOT FULLY TRUSTED IN THE BUSINESS WORLD.

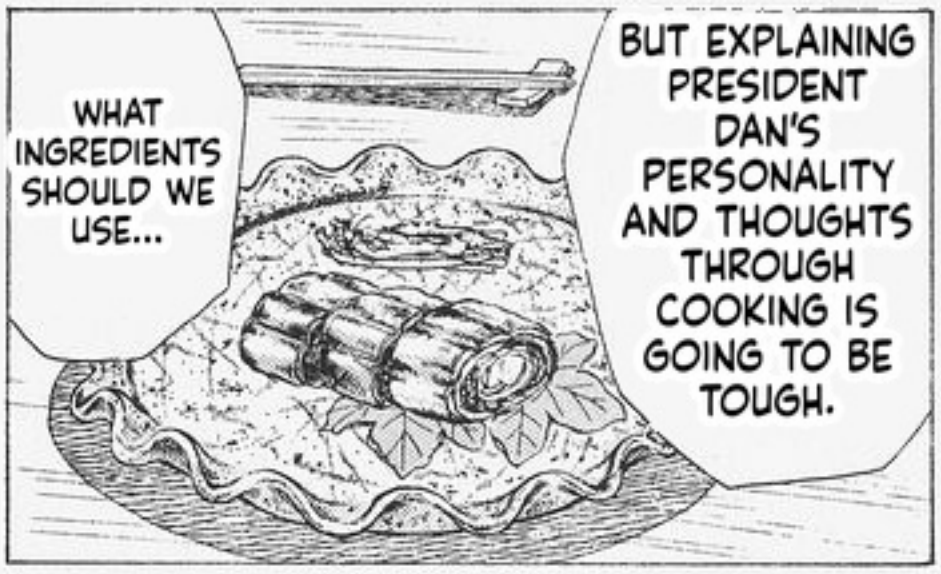
10

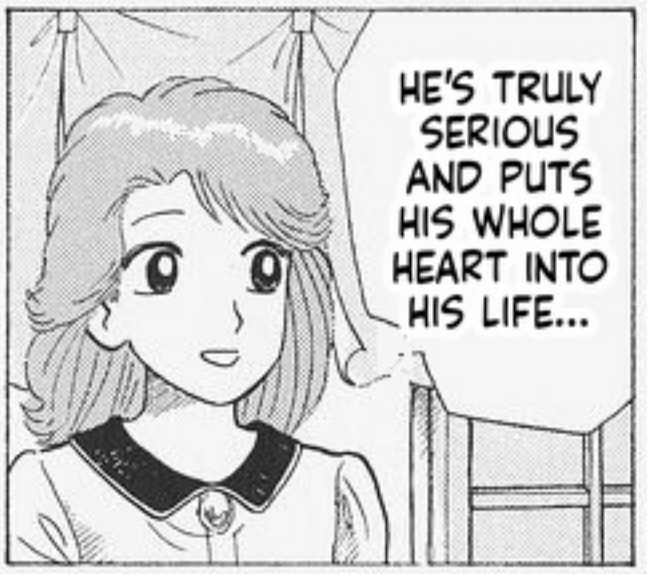
A HEAVY DOSE OF MANAGEMENT PHILOSOPHY MIXED RIGHT IN WITH HIS OUTLOOK ON LIFE.

WHOA... GOOD GRIEF, I JUST GOT TREATED TO QUITE THE GRAND SPEECH.

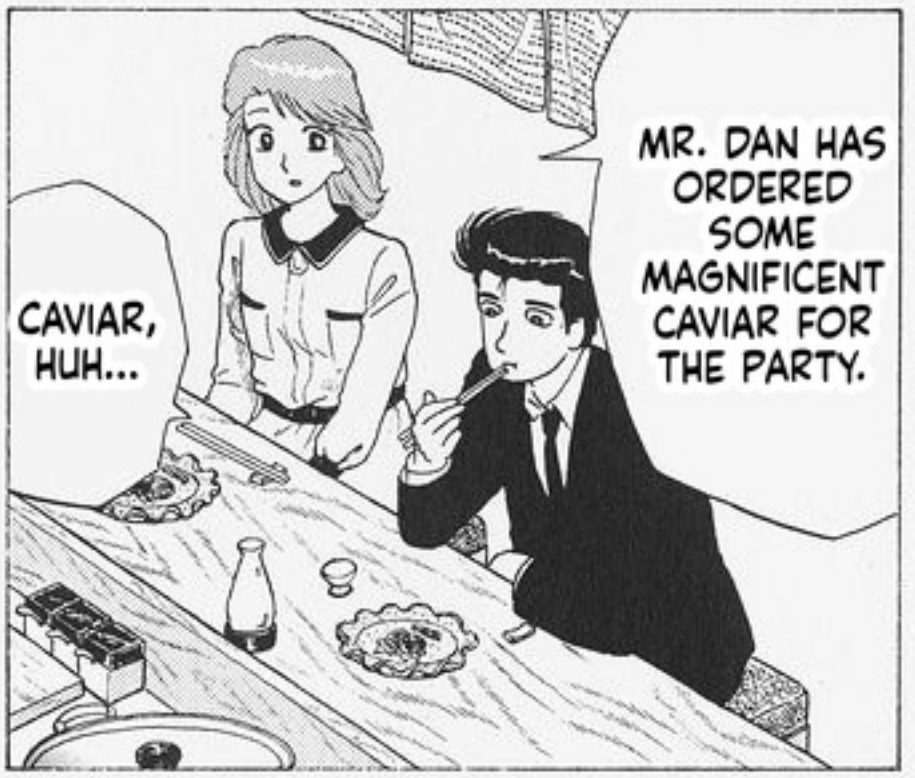
YES, FIRST OF ALL...

岡星


WHAT INGREDIENTS SHOULD WE USE...
BUT EXPLAINING PRESIDENT DAN'S PERSONALITY AND THOUGHTS THROUGH COOKING IS GOING TO BE TOUGH.

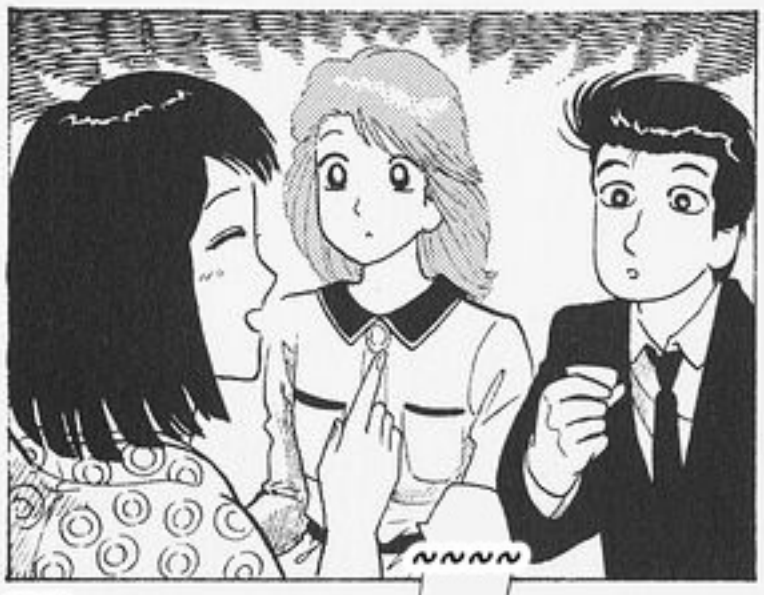

HE'S TRULY SERIOUS AND PUTS HIS WHOLE HEART INTO HIS LIFE...

I RECEIVED A TIN OF IT FROM A FRIEND WHO JUST RETURNED FROM A TRIP TO EUROPE THE OTHER DAY.
SPEAKING OF CAVIAR,


CAVIAR, HUH...
MR. DAN HAS ORDERED SOME MAGNIFICENT CAVIAR FOR THE PARTY.

WELL, WHAT KIND OF PRANK IS IT? TELL ME.

AFTER WONDERING IF THERE WAS A WAY TO EAT IT JAPANESE-STYLE, FUYUMI AND I DECIDED TO PLAY A LITTLE PRANK...
A PRANK?



IT'S A DISH ANY JAPANESE PERSON SHOULD NATURALLY BE ABLE TO COME UP WITH.

MMM, I BET IT WAS.

BUT IT WAS DELICIOUS.

I'VE NEVER EVEN THOUGHT OF DOING SUCH A THING WITH CAVIAR.

MY, I'M SURPRISED.

JAPAN HAS SALMON ROE, AND WE HAVE TONBURI AS WELL.

HAHAHA... BUT WELL, WE'VE REACHED THE CONCLUSION THAT IN JAPANESE CUISINE, THERE'S NO NEED TO FORCE THE USE OF CAVIAR.

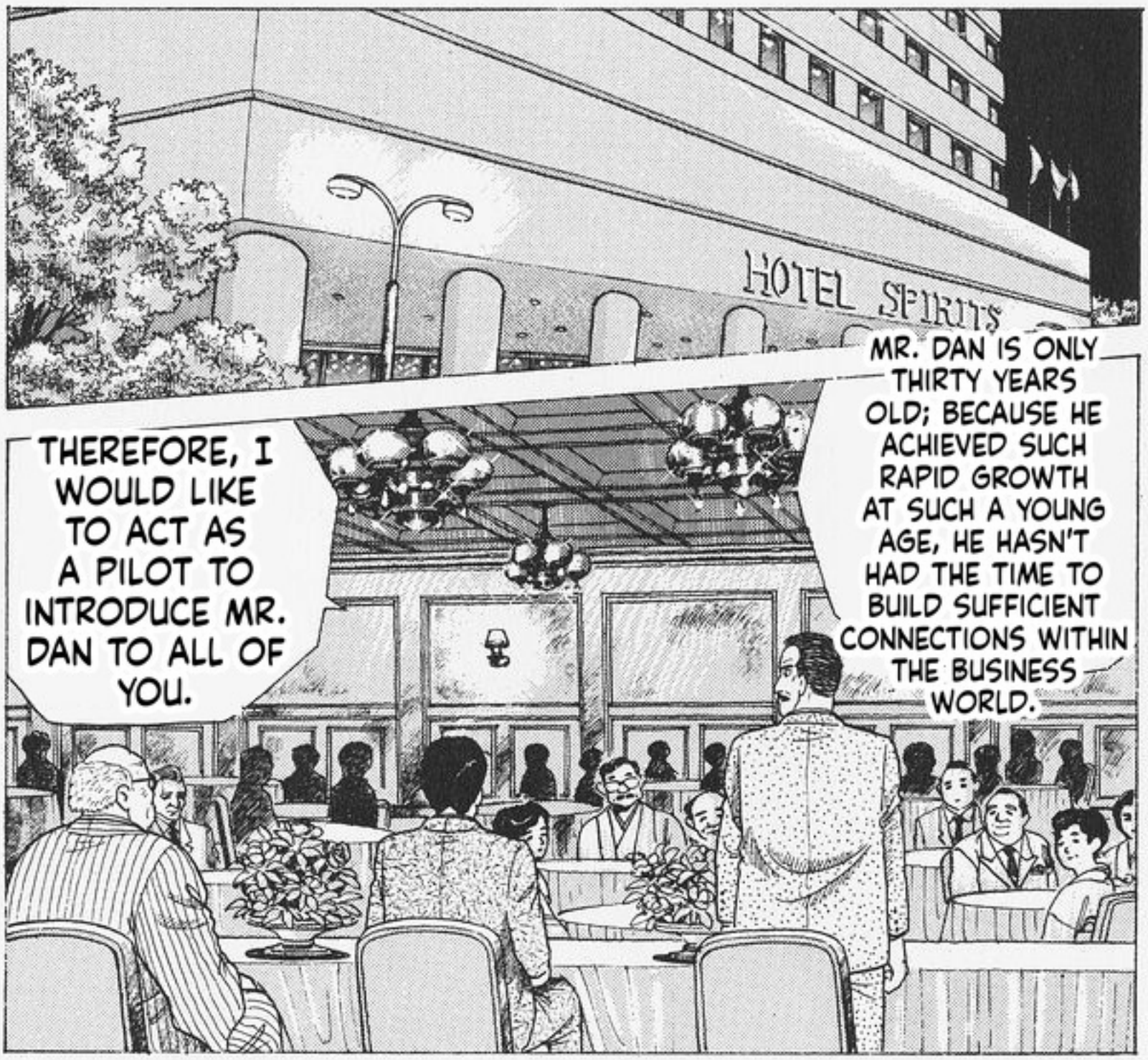
I'VE MADE A DISH THAT SPEAKS FOR PRESIDENT DAN!

ALRIGHT, IT'S DONE!

TONBURI...

SALMON ROE...

CAVIAR...


HOTEL SPIRITS
THEREFORE, I WOULD LIKE TO ACT AS A PILOT TO INTRODUCE MR. DAN TO ALL OF YOU.
MR. DAN IS ONLY THIRTY YEARS OLD; BECAUSE HE ACHIEVED SUCH RAPID GROWTH AT SUCH A YOUNG AGE, HE HASN'T HAD THE TIME TO BUILD SUFFICIENT CONNECTIONS WITHIN THE BUSINESS WORLD.

13

ACCORDING TO THE MAN HIMSELF, THIS CUISINE IS MEANT TO SPEAK FOR HIS CHARACTER AND HIS PHILOSOPHY.

TODAY, MR. DAN HAS PREPARED A SPECIAL MEAL FOR ALL OF YOU.

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HE DECIDED TO ATTEND THIS PARTY AT THE VERY LAST MINUTE.

HE EVEN CANCELED APPOINTMENTS THAT WERE SUPPOSED TO BE IMPOSSIBLE TO CANCEL.

EXACTLY.

ISN'T YOUR FATHER ATTENDING TODAY AS WELL?

IT'S QUITE SOMETHING, HAVING THE PRESIDENT OF NITO BANK SUPPORTING HIM TO THAT EXTENT.

EH? OH... I GUESS SO...

RIGHT, YAMAOKA? DON'T YOU THINK MS. KURITA AND MR. DAN MAKE A PERFECT COUPLE?

THAT'S RIGHT, MS. KURITA. SINCE MY FATHER RECOMMENDS HIM THIS HIGHLY, THERE'S NO DOUBT ABOUT HIM.

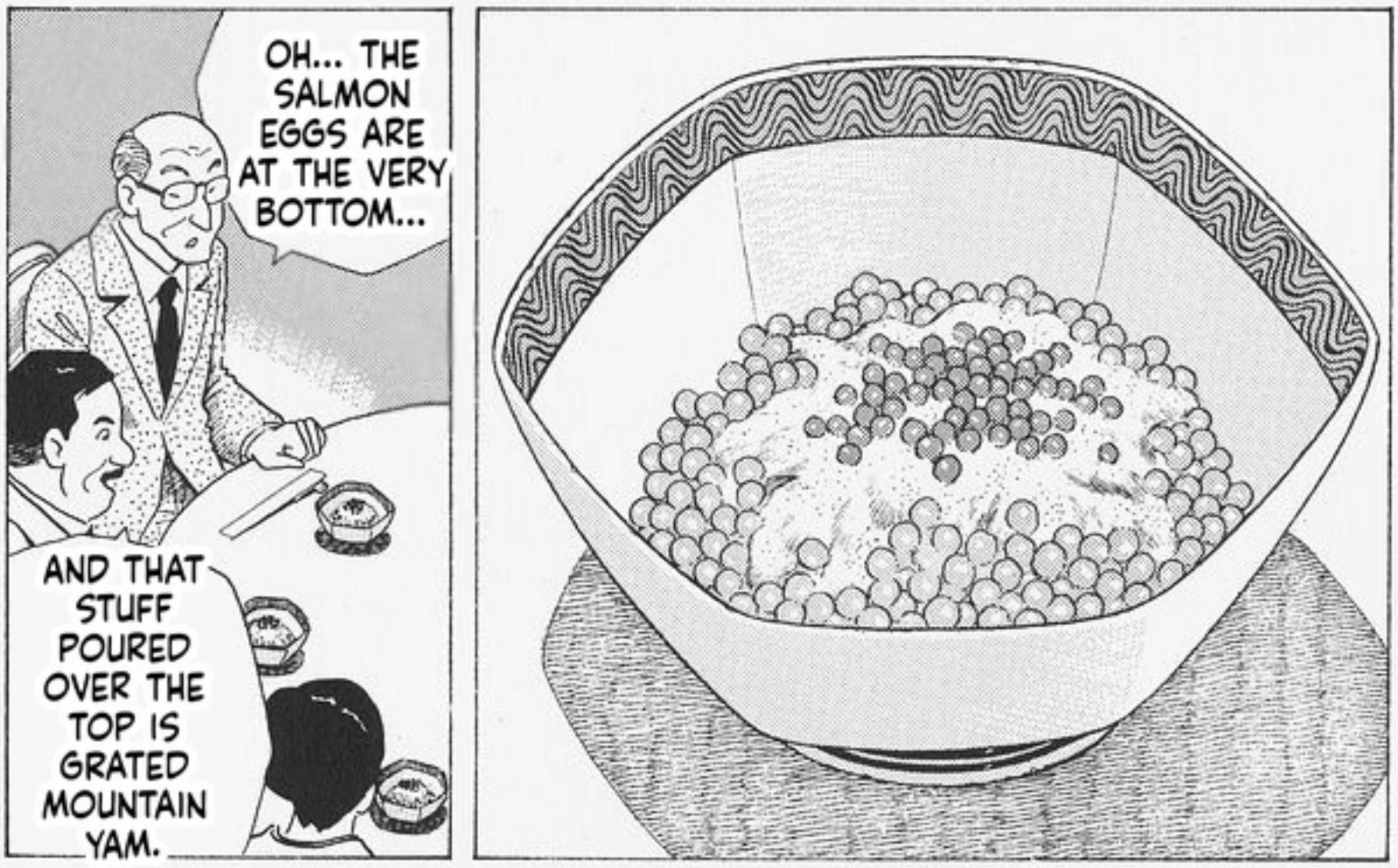
HOW RUDE!

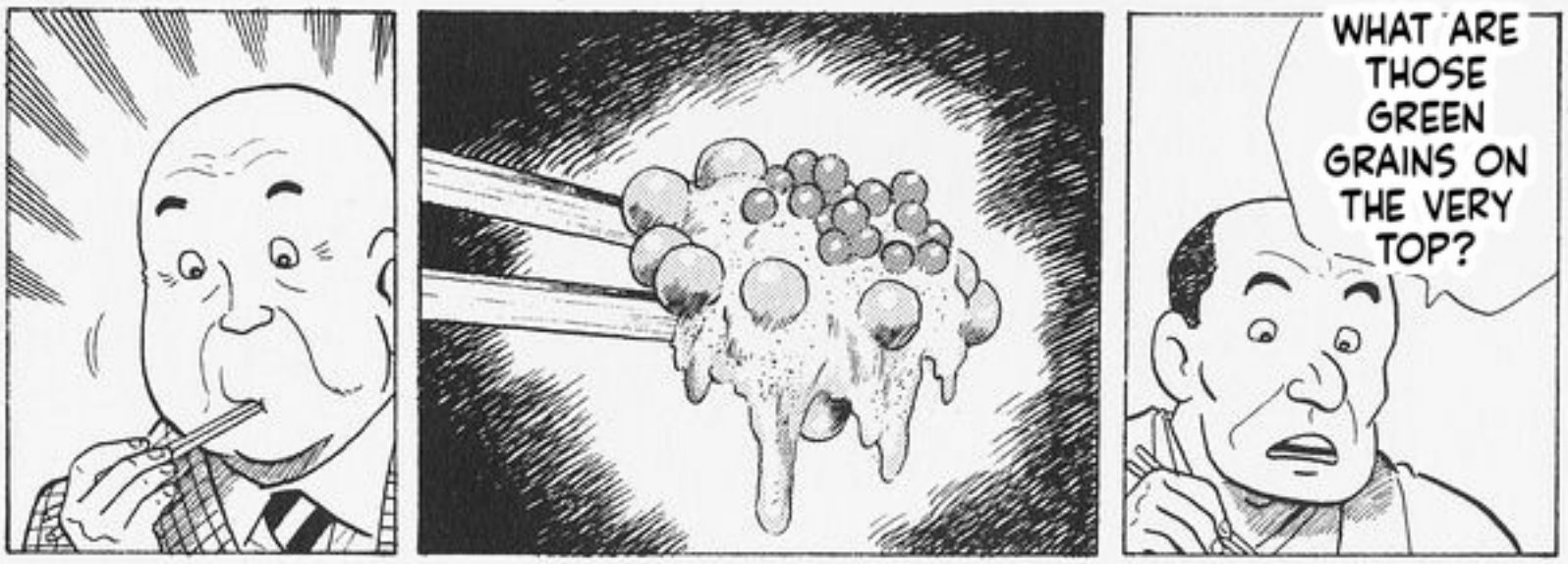
THE GUY'S A PARVENU, BUT HE CERTAINLY HAS THE MONEY.

OF COURSE THEY DO. YOU'D BETTER GO FOR IT, MS. KURITA.

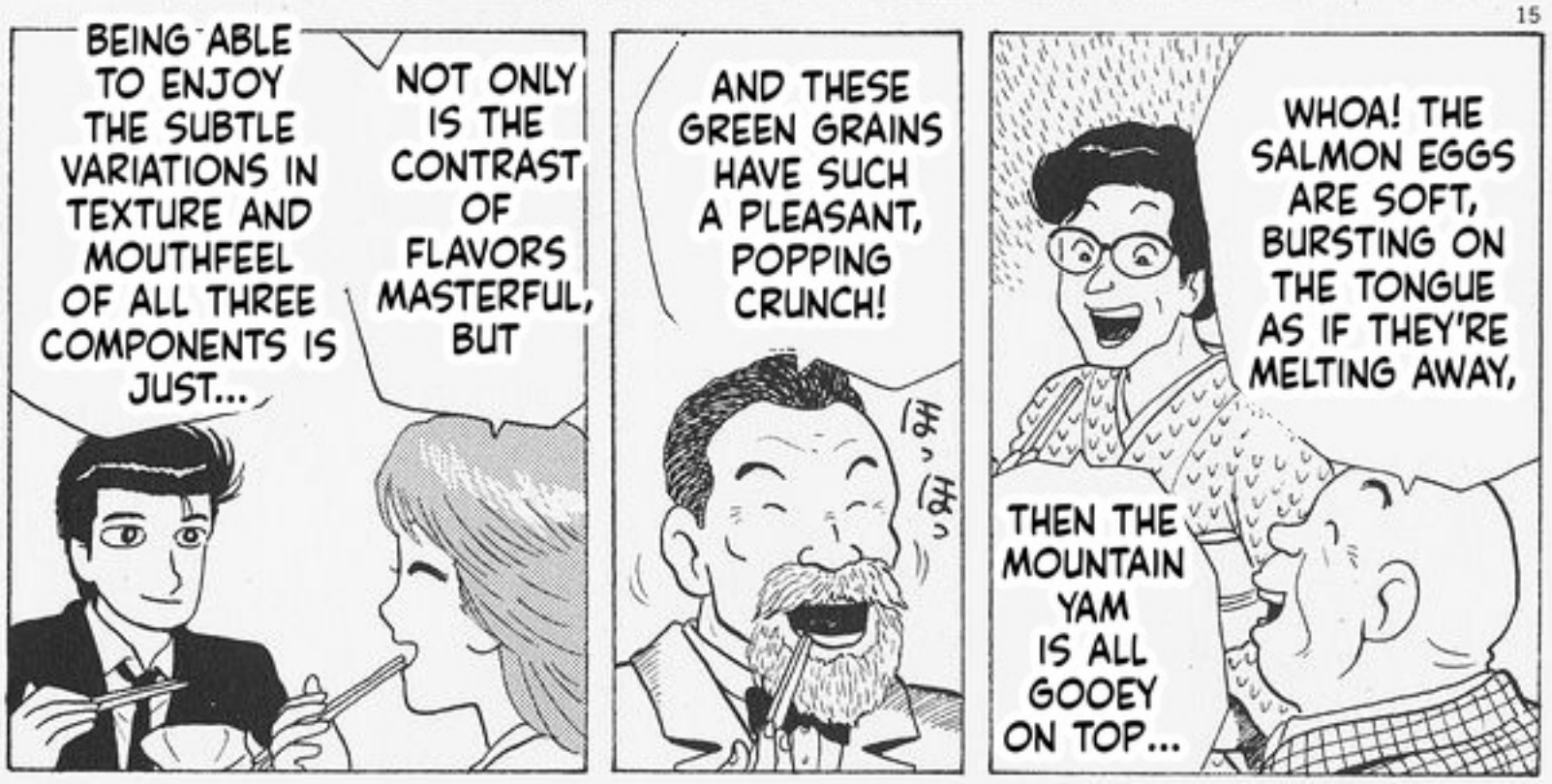
IT'S A TOTAL JACKPOT!

14


OH... THE SALMON EGGS ARE AT THE VERY BOTTOM...
AND THAT STUFF POURED OVER THE TOP IS GRATED MOUNTAIN YAM.


WHAT ARE THOSE GREEN GRAINS ON THE VERY TOP?

15


BEING ABLE TO ENJOY THE SUBTLE VARIATIONS IN TEXTURE AND MOUTHFEEL OF ALL THREE COMPONENTS IS JUST...
NOT ONLY IS THE CONTRAST OF FLAVORS MASTERFUL, BUT
AND THESE GREEN GRAINS HAVE SUCH A PLEASANT, POPPING CRUNCH!
HM, HM,
WHOA! THE SALMON EGGS ARE SOFT, BURSTING ON THE TONGUE AS IF THEY'RE MELTING AWAY,
THEN THE MOUNTAIN YAM IS ALL GOOEY ON TOP...

IT'S THE SEED OF THE KOCHIA PLANT, WHICH WAS USED IN THE PAST TO MAKE BROOMS FOR CLEANING.

THIS IS WHAT'S KNOWN AS JAPANESE CAVIAR, OR 'CAVIAR OF THE FIELDS,'

THE TOPPING ON THE VERY TOP HERE IS TONBURI.

I TOTALLY THOUGHT IT WAS SOME KIND OF FISH ROE!

WHAT! YOU'RE SAYING THIS IS A SEED?!

HMPH...

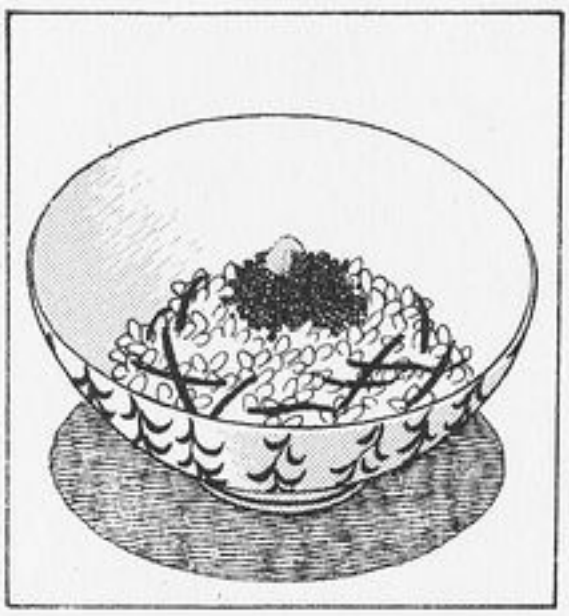
16

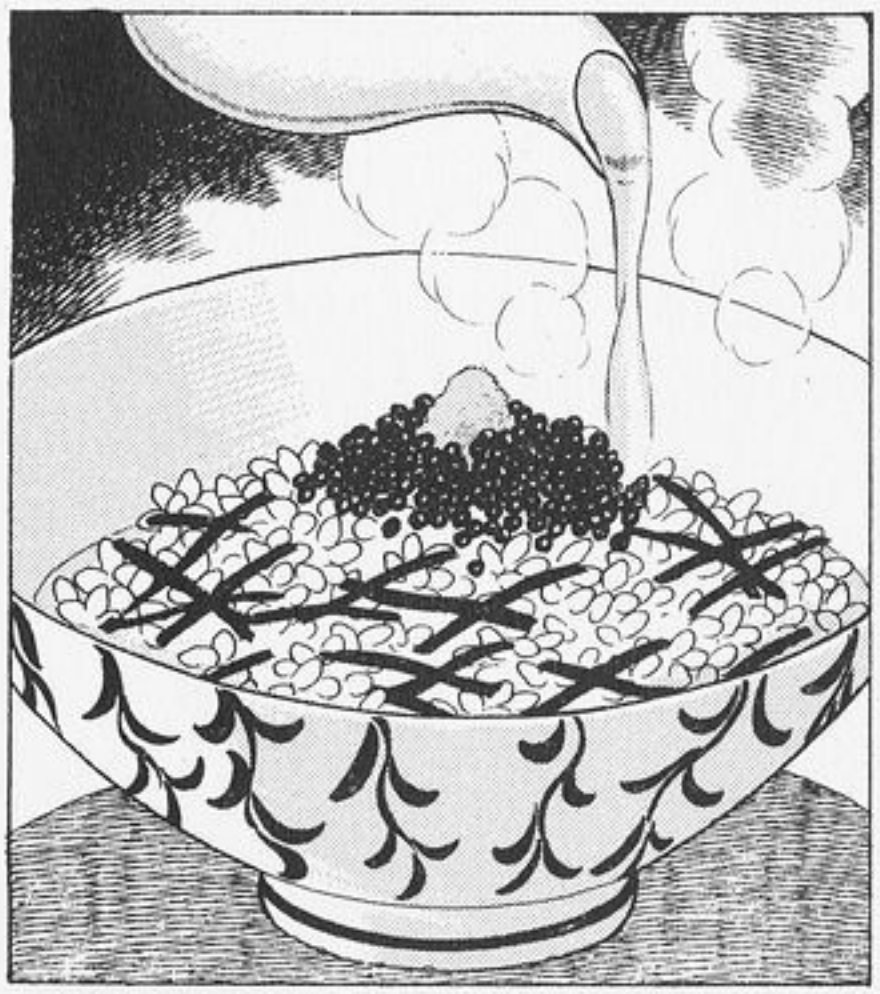
IT SEEMS MR. DAN DIDN'T UNDERSTAND MY WARNING AT ALL.

FOR TODAY, I HAVE BROUGHT CAVIAR ALL THE WAY FROM THE CASPIAN SEA.

POOR THING, HE'S GOING TO EMBARRASS HIMSELF.
THE GUESTS GATHERED HERE TODAY AREN'T THE TYPE OF PEOPLE TO BE SURPRISED OR IMPRESSED BY SOMETHING LIKE CAVIAR.

SERVED WITH NORI AND WASABI...
OH, THERE'S CAVIAR ON TOP OF THE RICE...





HEY, YOU DON'T MEAN THIS IS...!

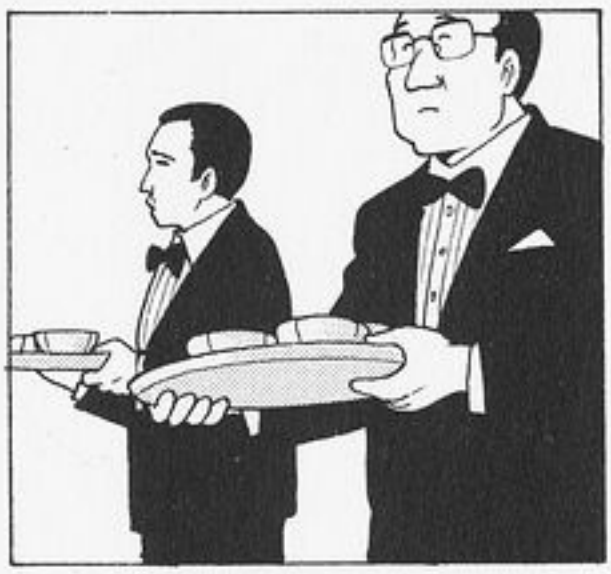
17

PLEASE TRY THE FLAVOR OF HOT HOJICHA AND CAVIAR, ALONG WITH THE AROMA OF NORI AND WASABI.
NEXT UP IS CAVIAR OCHAZUKE.

SO THIS IS THE 'PRANK' THAT OKABOSHI-SAN AND FUYUMI-SAN WERE TALKING ABOUT.

WOW, I THINK I'M GETTING ADDICTED!

THIS IS TASTY!

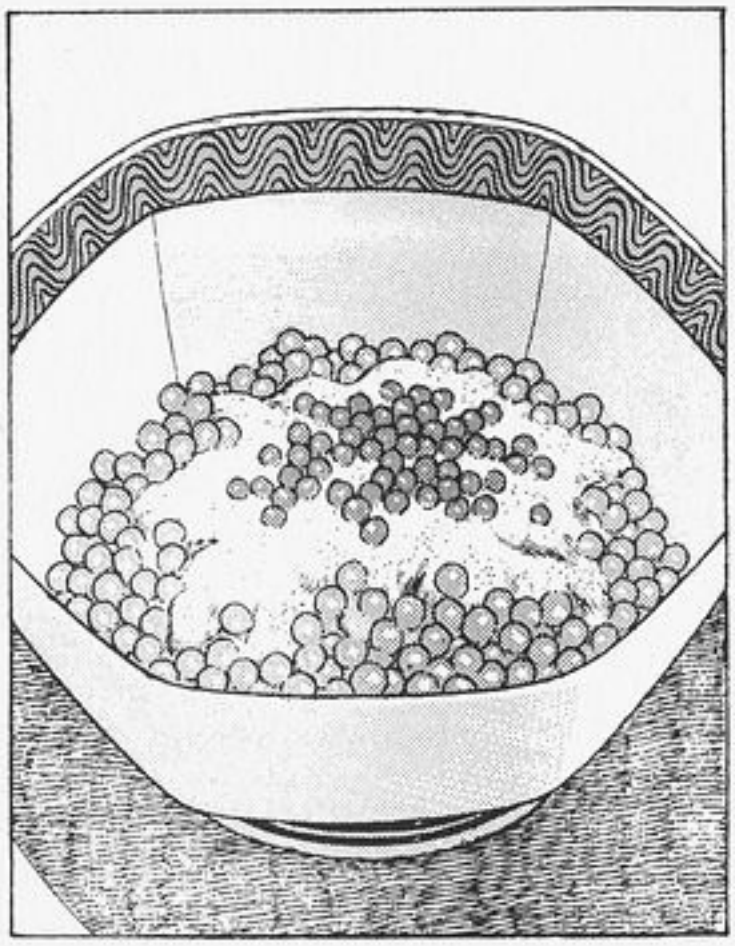


AFTER ALL, CAVIAR IS JUST FISH ROE, SAME AS SALMON OR COD ROE.

IF SALMON ROE AND COD ROE CHAZUKE ARE DELICIOUS, THEN IT'S ONLY NATURAL THAT CAVIAR CHAZUKE WOULD BE DELICIOUS TOO.

SALMON ROE, GRATED YAM, TONBURI... THEY'RE EXACTLY THE SAME.

HUH? THIS IS THE SAME AS THE FIRST DISH...



18

PRESIDENT DAN.

I WONDER IF THERE IS SOME MEANING BEHIND THIS.

DESPITE THE EXTRAORDINARY CARE PUT INTO TODAY'S MENU TO ENTERTAIN US, THE SAME DISH FROM THE BEGINNING HAS APPEARED AGAIN.

IT IS ENTIRELY THANKS TO GOOD FORTUNE AND THE TRENDS OF THE TIMES THAT I STAND BEFORE YOU NOW,

I AM A SELF-MADE MAN.

FROM YOUR PERSPECTIVE, I MUST SEEM LIKE NOTHING MORE THAN A SUSPICIOUS, UNTRUSTWORTHY SMOOTH-TALKER.

19

NOW THEN, NEXT YOU HAVE BEEN SERVED CAVIAR OVER RICE WITH GREEN TEA.

BUT I IMAGINE MANY OF YOU ARE LAUGHING, THINKING HOW WRETCHED A SOCIAL CLIMBER CAN BE.

IN FACT, ORDERING CAVIAR JUST TO INVITE YOU ALL HERE LIKE THIS IS THE VERY DEFINITION OF A NOUVEAU RICHE SOCIAL CLIMBER'S TASTE.

WHAT WOULD HAPPEN IF SOMEONE PULLED UP TO A PUBLIC BATHHOUSE IN A FERRARI?

A PUBLIC BATHHOUSE, MUCH LIKE OCHAZUKE, IS A MUNDANE AND COMMON THING, BUT...

HOWEVER, THERE IS A PROBLEM WITH CAVIAR OVER RICE.

OCHAZUKE IS A VERY MUNDANE THING; IT IS A FOOD OF THE COMMON PEOPLE.

CAVIAR OVER RICE IS DELICIOUS... BUT IT IS ALSO AN ACT OF ARROGANT FOLLY.

IT IS A FOOLISH DEED, BORN OF GETTING CARRIED AWAY AND FAILING TO REALIZE ONE HAS LOST TOUCH WITH THE COMMON WORLD.

IT IS AN ACT OF ONE WHO HAS LOST THEIR COMPOSURE.

20

INSIDE THIS SMALL BOWL ARE SALMON ROE, MOUNTAIN YAM, AND TONBURI.

WITHOUT EVEN REALIZING IT, I MIGHT SMUGLY BRAG ABOUT CAVIAR OVER RICE AND TRY TO SERVE IT TO OTHERS...

I AM A NOUVEAU RICHE WHO ROSE UP WHILE STILL YOUNG, AND I LACK DISCRETION.

IF YOU EVER NOTICE ME COMMITTING SUCH A FOLLY, I WANT YOU ALL TO SCOLD ME.

THAT IS MY POLICY FOR LIVING, AND MY POLICY FOR MANAGEMENT.

I WANT TO VALUE TONBURI MORE THAN CAVIAR.

COMPARED TO THAT, SALMON ROE, MOUNTAIN YAMS, AND EVEN TONBURI ARE FOODS THAT ARE CLOSE TO OUR DAILY LIVES.

CAVIAR IS A WORLD-CLASS STAR, SAID TO BE ONE OF THE WORLD'S THREE GREAT DELICACIES.

BUT IF YOU SAVOR THEM PROPERLY, THEY ARE IN NO WAY INFERIOR TO CAVIAR.

NO, I AM TRULY IMPRESSED!

LET US COOPERATE IN VARIOUS ASPECTS OF OUR BUSINESS AS WELL.

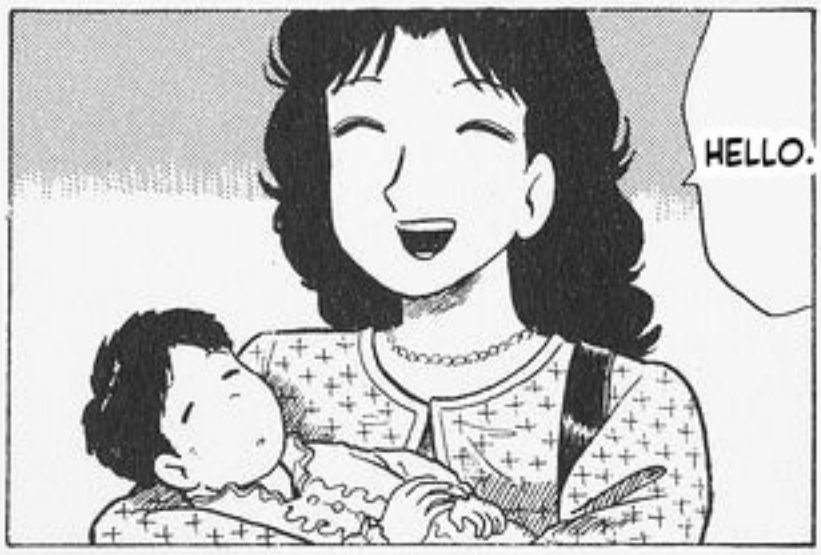
A MAN LIKE THIS IS SOMEONE WE CAN DEFINITELY TRUST!!

21

WE DID IT! A HUGE SUCCESS!
I'M SO HAPPY FOR YOU, KURITA-SAN.
AND FOR YOUR PRECIOUS DAN-SAN, NO LESS.
KURITA-SAN!
CONGRATULATIONS ON THE SUCCESS OF THE PARTY, DAN-SAN.
EVERYONE, THE HORS D'OEUVRES ARE FINISHED.
WE HAVE MORE FILLING FOOD PREPARED IN THE NEXT ROOM.
KURITA-SAN, COME WITH ME.
Y-YES...
POUT...

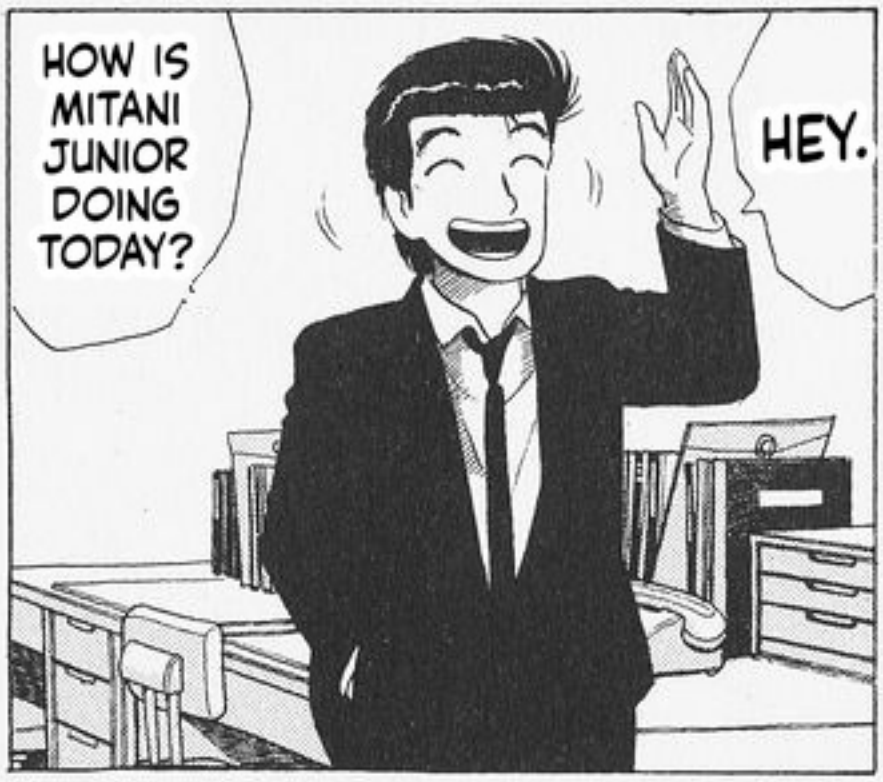
第3話
野生の味

東西新聞社


HELLO.

YUICHI-KUN!

2

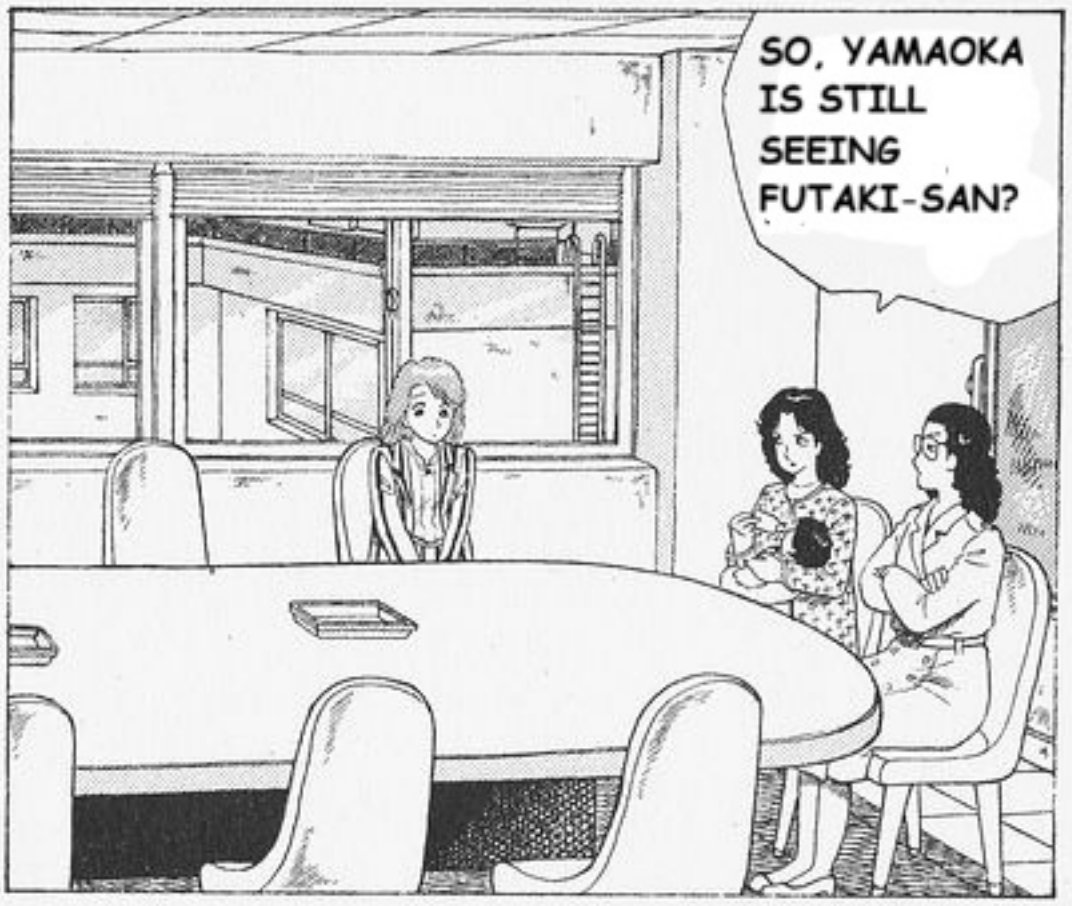

HOW IS MITANI JUNIOR DOING TODAY?
HEY.

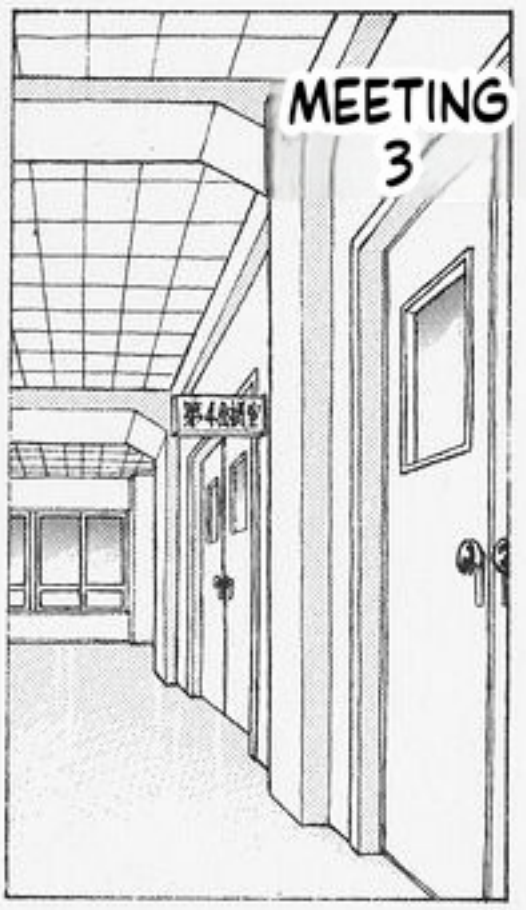
SORRY TO BOTHER YOU WHEN YOU'RE SO BUSY.

NO, IT'S FINE.

WHAT IS THEIR PROBLEM?

EH?
COME ON, LET'S GO.


SO, YAMAOKA IS STILL SEEING FUTAKI-SAN?


MEETING 3

3

SO YOU'RE SAYING HE'S HAVING A BUSINESS MEETING AT A RESTAURANT WITH MARIKO FUTAKI JUST THE TWO OF THEM, WITHOUT YOU OR KINJO-SAN?

THAT'S WHY THEY MEET UP SO MUCH.
THEY ARE WORKING ON THE 'WORLD FLAVOR TOUR' FOR THE TOZAI GRAPH TOGETHER.

LET MARIKO FUTAKI HAVE YAMAOKA!

ALRIGHT!

I'M FED UP WITH YAMAOKA'S TREATMENT OF YOU!

EH... AH... WELL...

4

A MAN LIKE A HUNDRED-CARAT DIAMOND WILL NEVER APPEAR BEFORE YOU AGAIN.

PRESIDENT DAN IS HANDSOME, RICH, HARDWORKING, HAS GUTS, AND A GREAT PERSONALITY.

EH?

KURITA-SAN, YOU'RE GOING TO MARRY PRESIDENT DAN!

THERE'S NO FUTURE WITH A LAZY BUM LIKE HIM!

EH... AH...

YOU CAN'T LET AN OPPORTUNITY LIKE THIS SLIP AWAY!

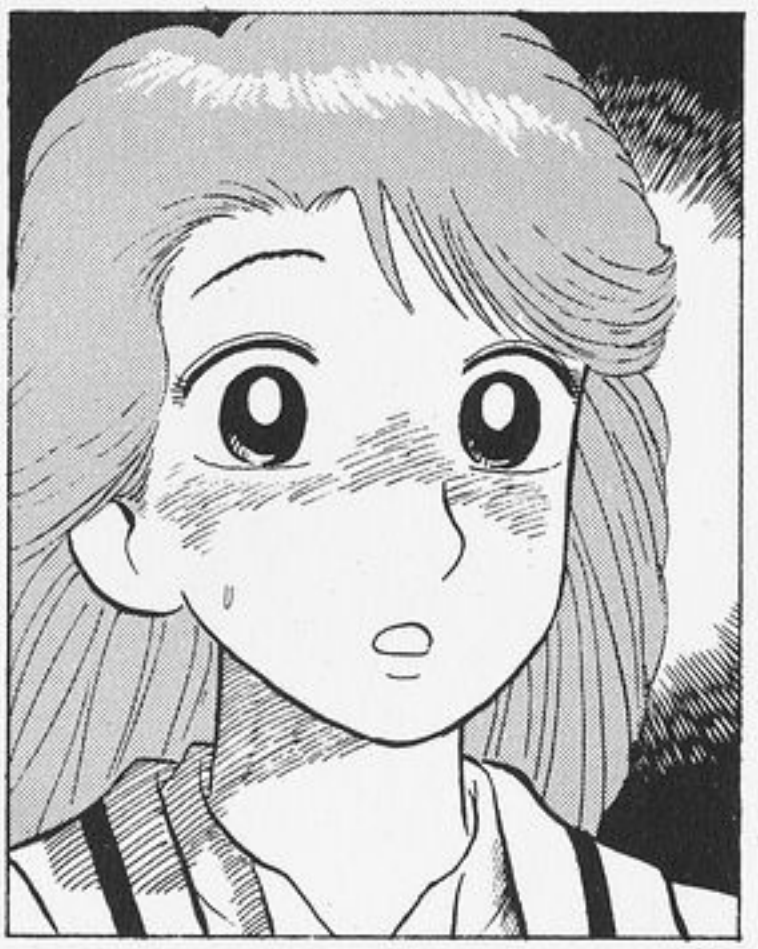
ON TOP OF THAT, A MAN LIKE THAT HAS GONE AND FALLEN IN LOVE WITH YOU...

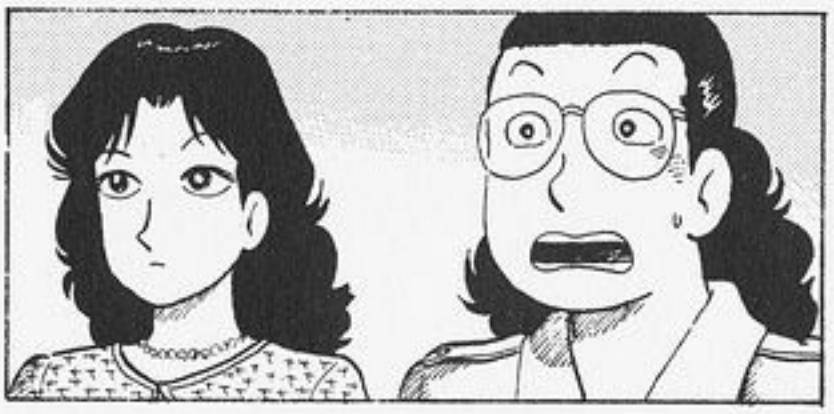
TELL ME, WHAT DO YOU REALLY THINK OF YAMAOKA?

KURITA.

BEFORE WE LET THIS CONVERSATION GO ANY FURTHER, THERE'S A PROBLEM WE NEED TO CLEAR UP.
WAIT A SECOND.

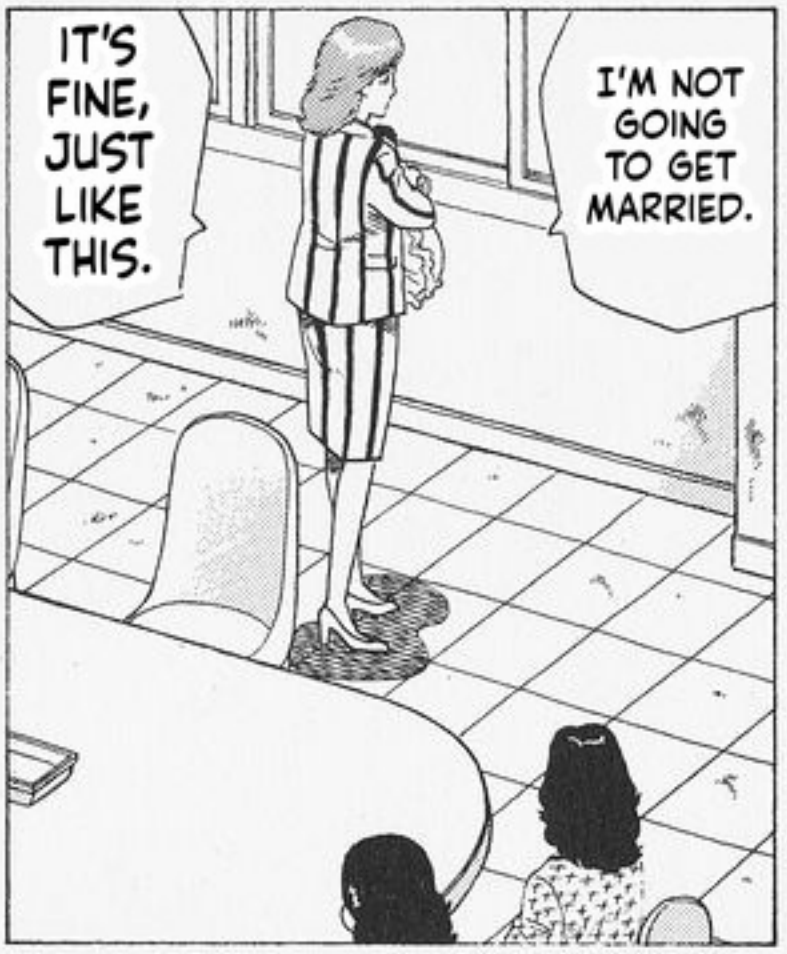
I'M...
EH? ME?
THAT'S... WELL...





EVEN THOUGH A WONDERFUL MAN LIKE DIRECTOR DAN HAS APPEARED, YOU STILL LOVE THAT LAZY BUM...
OH, HOW PATHETIC.
ガーン!!

SEE, THERE IT IS.


IT'S FINE, JUST LIKE THIS.
I'M NOT GOING TO GET MARRIED.

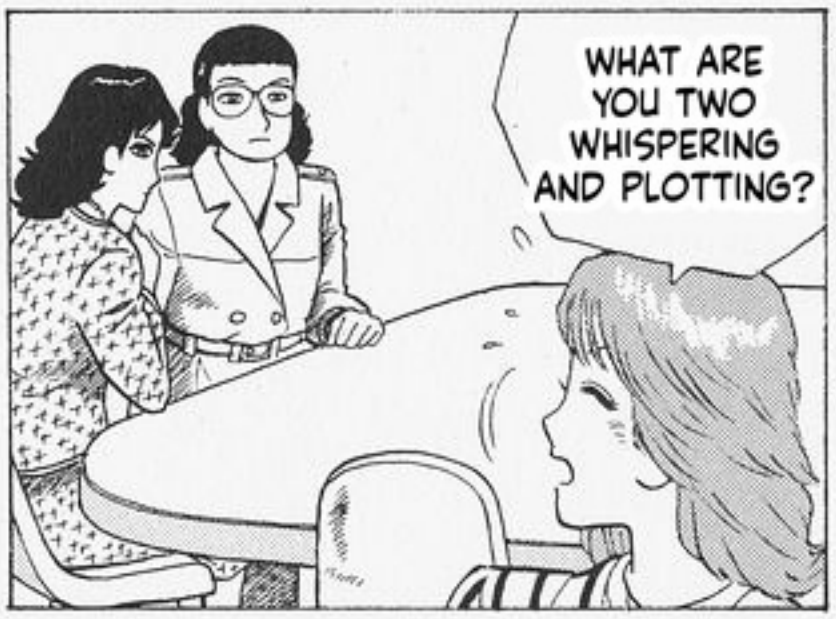
ALRIGHT, IN THAT CASE...

IF ONLY THAT MAN WASN'T AROUND...
ANYWAY, IT'S CERTAIN THAT KURITA IS ALSO ATTRACTED TO PRESIDENT DAN.

THAT'S WHAT WOULD MAKE YOU HAPPY...
KURITA AND PRESIDENT DAN...

6

I'M GOING TO PUT IT TO THE TEST!
WHAT YAMAOKA SHIRO THINKS OF YOU,


WHAT ARE YOU TWO WHISPERING AND PLOTTING?

EXACTLY, YOU'RE GOING TO MARRY PRESIDENT DAN!

THE END OF IT?

IF THAT MAN DOESN'T TRULY CARE FOR YOU, KURITA-SAN, THEN THAT'LL BE THE END OF IT.

YAMAOKA-SAN IS JUST LAID-BACK, SO HE WOULDN'T...

NO... WELL... YOU SEE...

WE NEED TO AT LEAST TEST HIS HEART TO SEE THAT YOU'RE NOT WASTING YOUR TIME!

7

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TEST YAMAOKA-SAN'S HEART...

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WHAT! YOU REALLY DON'T KNOW WHY KURITA-SAN AND MARIKO FUTAKI DON'T GET ALONG?

BAR MERADDY

ARE YOU SAYING YOU SERIOUSLY DON'T KNOW?

SINCE THEY WORK TOGETHER AT TOZAI GRAPH, THEY REALLY OUGHT TO GET ALONG BETTER...

I JUST DON'T GET IT...

SHE'D SAY, 'HE'S HOPELESS'...

ガ"ク

HUH? DO YOU HAVE SOME IDEA, MITANI-SAN?

8

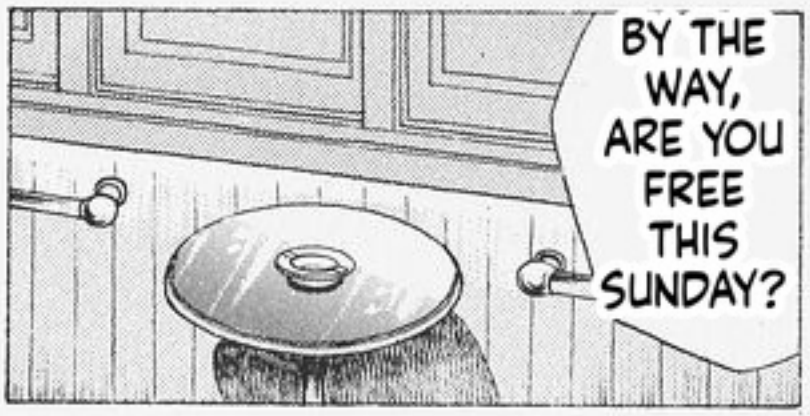
WHAT'S WRONG? ARE YOU FEELING SICK?

NO, IT'S NOTHING.

PEOPLE ARE GOING TO JUDGE YAMAOKA-SAN FOR NOT BEING CONSIDERATE ENOUGH OF KURITA-SAN...

IF I REPORTED THIS TO MY WIFE,

THAT SENIOR OF MINE LIKES TO INVITE GUESTS OVER TO LISTEN TO JAZZ...
JAZZ


BY THE WAY, ARE YOU FREE THIS SUNDAY?

A SENIOR OF MINE IS A MASSIVE COLLECTOR OF JAZZ RECORDS AND WINE...
OH! THIS SOUNDS LIKE IT'S GOING TO BE GOOD!

IF I HEAR 'JAZZ AND WINE,' I'LL GO TO THE ENDS OF THE EARTH!
I'M GOING, I'M GOING!

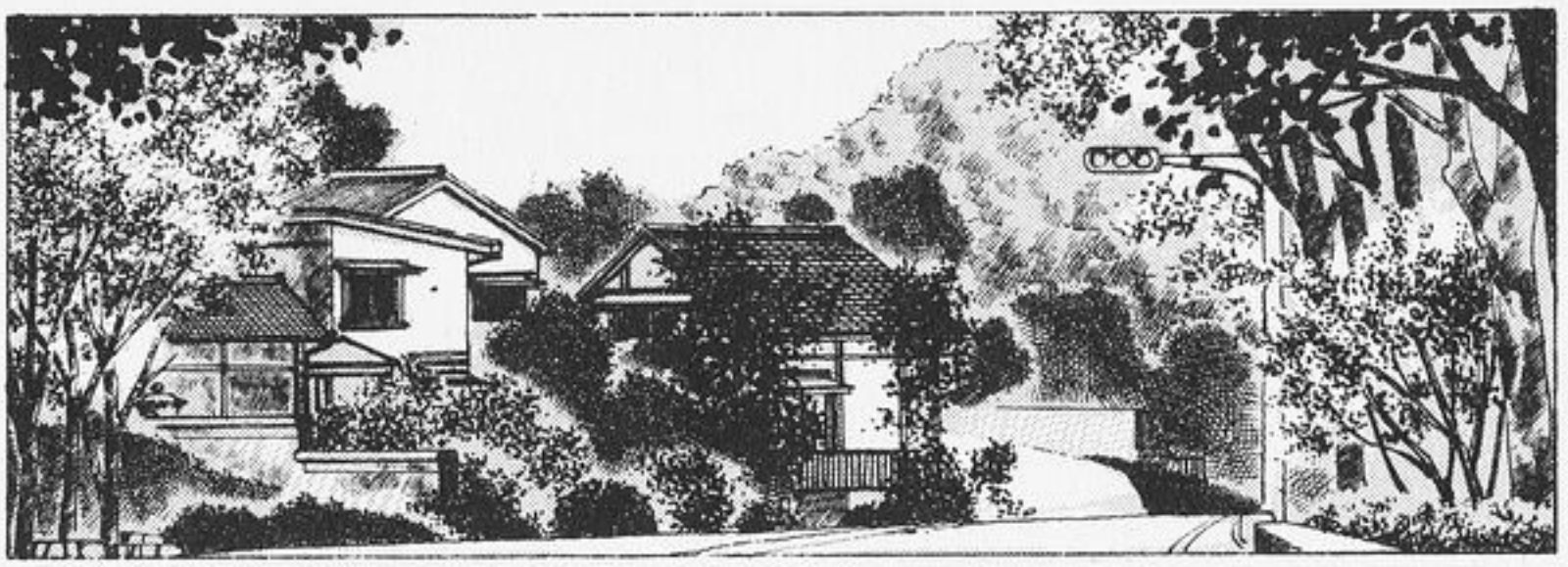
AND HE LOVES LETTING PEOPLE DRINK HIS PRIVATE WINE COLLECTION...

9

WAHAHAHA, CHEERS, CHEERS!
MY WIFE HAS A GOOD PERSONALITY, THOUGH.

MAYBE IF THOSE WOMEN LISTEN TO SOME JAZZ AND DRINK SOME WINE, MAYBE THEIR PERSONALITIES WOULD IMPROVE A LITTLE.
MMM.

I THINK THE ARAKAWAS AND MS. KURITA WILL BE COMING TOO, THOUGH...



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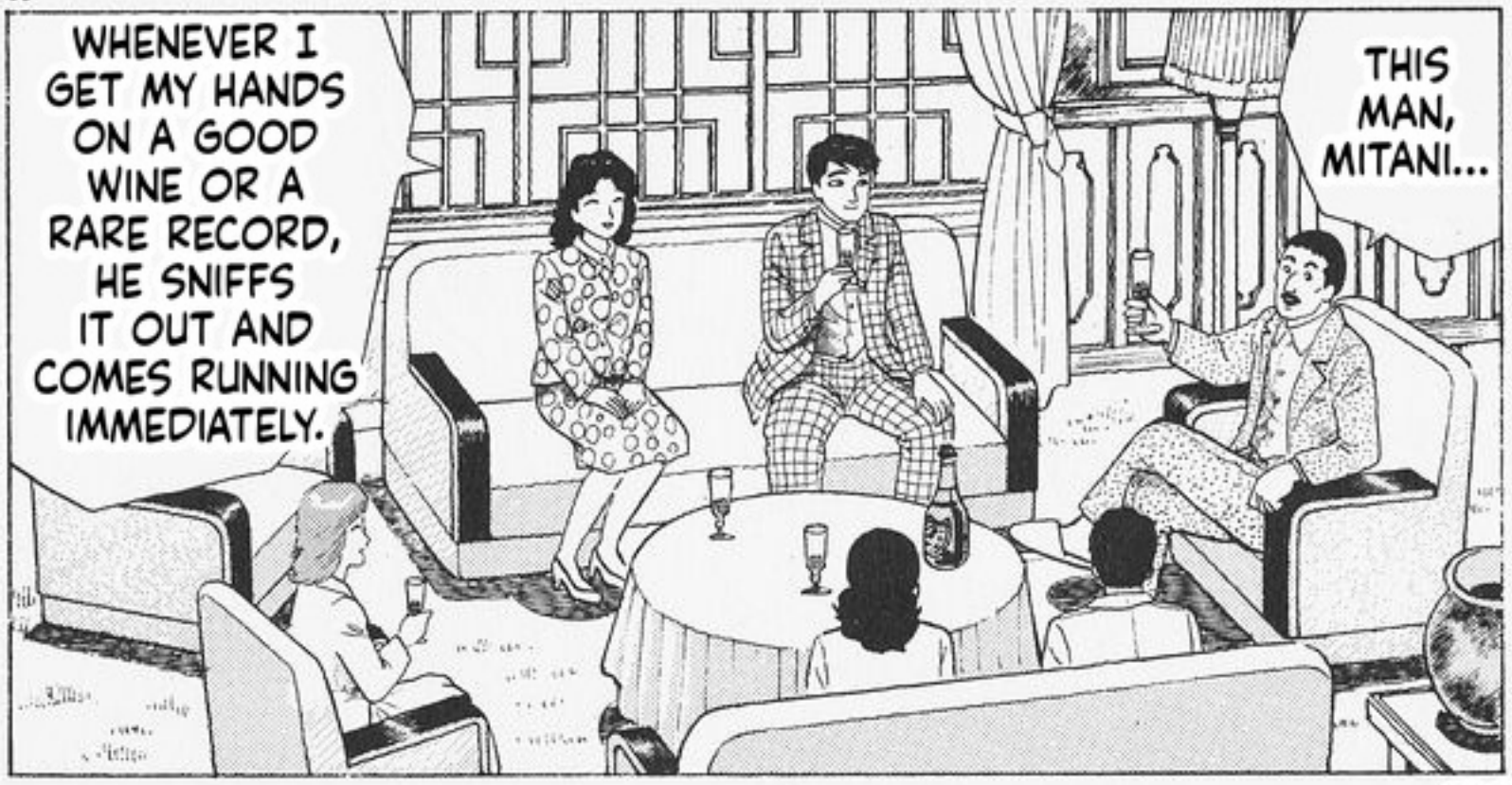
WHENEVER I GET MY HANDS ON A GOOD WINE OR A RARE RECORD, HE SNIFFS IT OUT AND COMES RUNNING IMMEDIATELY.
THIS MAN, MITANI...

HE'S BEEN PESTERING ME TO CALL MITANI-SAN OVER AND OVER.

WHAT ARE YOU TALKING ABOUT?

YOU REALLY HAVE A BAD MAN FOR A JUNIOR, EH?

I'M STARTING WITH THE BEST WINE FIRST.

AND DON'T YOU DARE HOLD BACK, ALRIGHT?

I WONDER WHAT HAPPENED...

YAMAOKA-SAN, YOU'RE LATE...

.....

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HEY, HEY, DON'T GO BLABBING EVERYTHING.

IT'S A PRECIOUS SAKE MADE BY POLISHING BIZEN OMACHI, THE LEGENDARY SAKE RICE, TO THE ABSOLUTE LIMIT.

THIS IS INCREDIBLE, IT'S 'TAMANO HIKARI' JUNMAI DAIGINJO.

BIZEN OMACHI
JUNMAI
DAIGINJO
TAMANO
HIKARI

ACTUALLY, I'VE PREPARED SOMETHING SPECIAL TODAY THAT I'D LIKE YOU ALL TO TRY.

OH, JAPANESE SAKE?

I WANT A DRINK!

HIEEE! I CAN'T STAND IT!

IT TRULY MAKES ONE THINK OF A MASTERWORK BLADE FROM BIZEN OSAFUNE...

AS FOR THE TASTE, THE BODY IS FIRM, THE CORE IS POWERFUL, AND THE AFTERTASTE CUTS WITH BRILLIANT CLARITY!

NOW WAIT A MOMENT, EVERYONE. PREPARING EXQUISITE SNACKS TO MATCH A FINE SAKE IS ONLY PROPER ETIQUETTE TOWARD SUCH A BREW.

I'M BRINGING THEM NOW, SO PLEASE WAIT.

YOU'RE RIGHT.

ISN'T THAT ENOUGH ALREADY?

12

KURITA-SAN WAS SUPPOSED TO MEET HIM THERE AND GIVE HIM DIRECTIONS TO THIS HOUSE...

YAMAOKA-SAN DOESN'T KNOW THE WAY TO THIS HOUSE.

YAMAOKA-SAN IS WAITING FOR YOU IN FRONT OF THE PARK, IN THE OPPOSITE DIRECTION FROM WHERE WE CAME.

KURITA-SAN,

EH?

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YOU DID WHAT?!

LET'S SEE, THE APPOINTMENT WAS FOR 2:00, SO THAT MAN HAS BEEN WAITING FOR OVER TWO HOURS.

WHAT?! I NEVER HEARD ANYTHING ABOUT THAT!

BUT IF HE WAITS FOR YOU AND DOESN'T GET ANGRY, HE PASSES!!

IF HE GETS MAD AND LEAVES, THAT'S THAT... IF HE WAITS BUT TREATS YOU HORRIBLY, THAT'S THAT...

IF YOU KEEP HIM WAITING FOR TWO HOURS, WHAT WILL THAT MAN DO?

KURITA-SAN, I TOLD YOU, DIDN'T I? YOU NEED TO TEST THAT MAN'S HEART.

THAT'S HOW YOU'LL KNOW HOW SHIRO YAMAOKA REALLY FEELS ABOUT YOU.

THAT'S FOR NORMAL MEN! YAMAOKA-SAN IS A LITTLE DIFFERENT FROM NORMAL PEOPLE!

ANYWAY, I'M GOING!

ANYONE WOULD EITHER LEAVE OR GET FURIOUS AFTER BEING KEPT WAITING FOR TWO HOURS!

13

HOW MUCH HE CAN ENDURE SHOWS JUST HOW SERIOUS THAT MAN IS.

MEN ARE SELFISH CREATURES. WHEN THEY WANT TO WIN SOMEONE'S HEART, THEY'LL ENDURE ANYTHING.

WAH!

AH!

LOOK! THE FINEST BOTTARGA, STRAIGHT FROM NAGASAKI...

O-OH MY! WHAT SHOULD WE DO?!

WAAAAH! THE... THE BOTTARGA!

14

JUST HURRY UP.

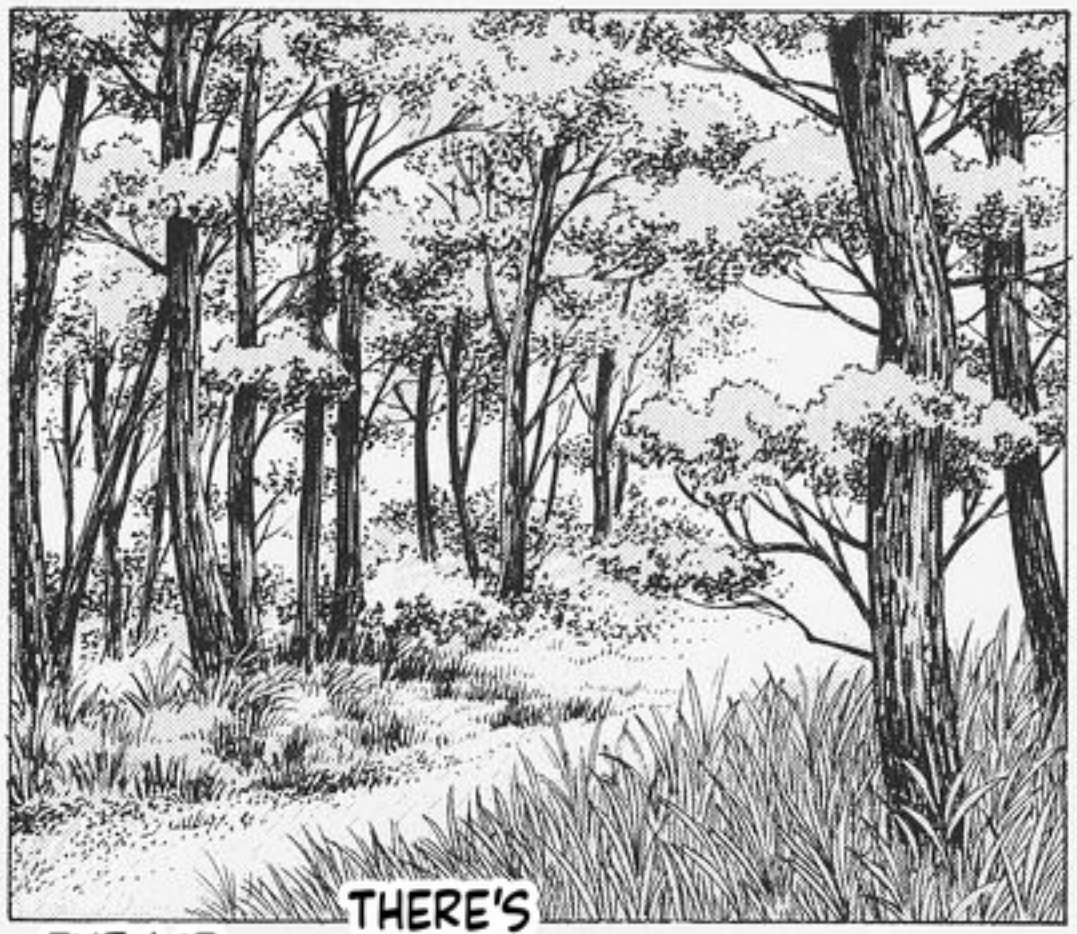
BUT...

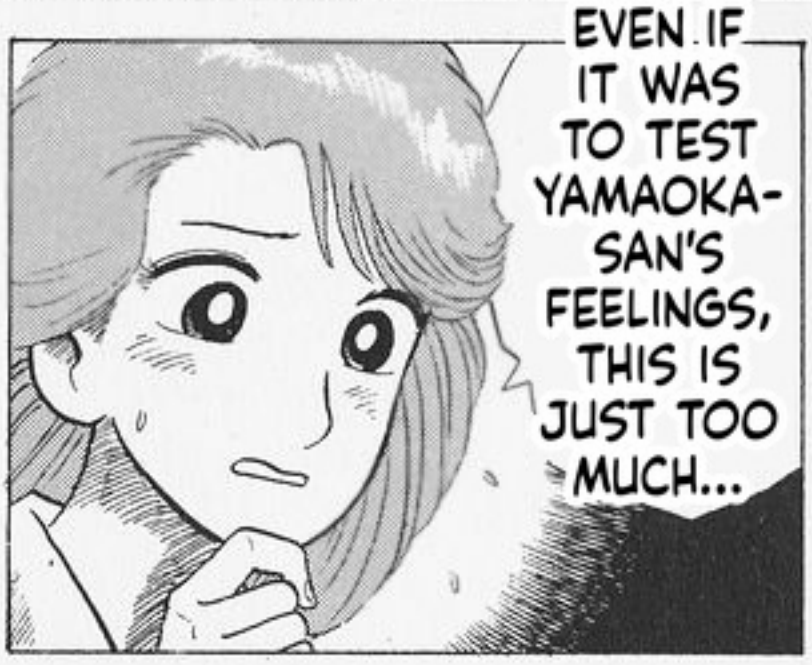
LEAVE THIS TO US AND GO.

EXCUSE ME FOR A MOMENT.

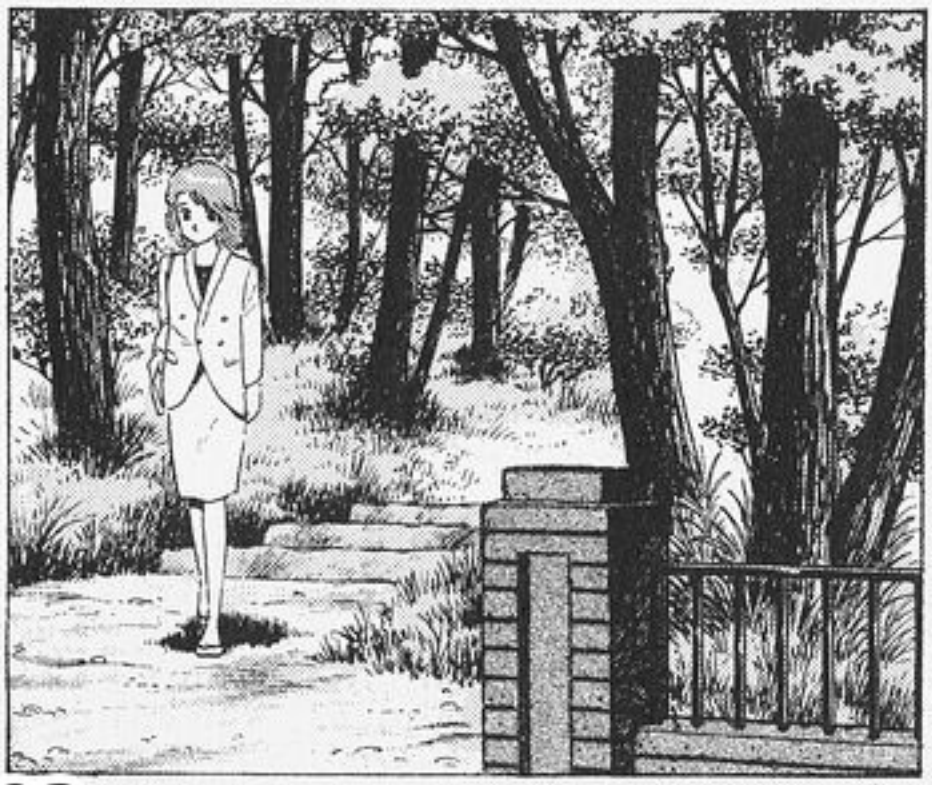
I'LL APOLOGIZE LATER.

HAA...
HAA,




EVEN IF IT WAS TO TEST YAMAOKA-SAN'S FEELINGS, THIS IS JUST TOO MUCH...

THERE'S NO WAY HE'S STILL HERE, ANYONE WOULD HAVE LEFT IN A RAGE...
AH... I KNEW IT, HE'S GONE...



YAMAOKA-SAAAAN...

YAMAOKA-SAN!

HEYYY!!

WHAT!

THERE'S A REASON FOR THIS, YOU SEE...

YOU'RE LATE, AREN'T YOU?

I'M SORRY! I'M SO SORRY!

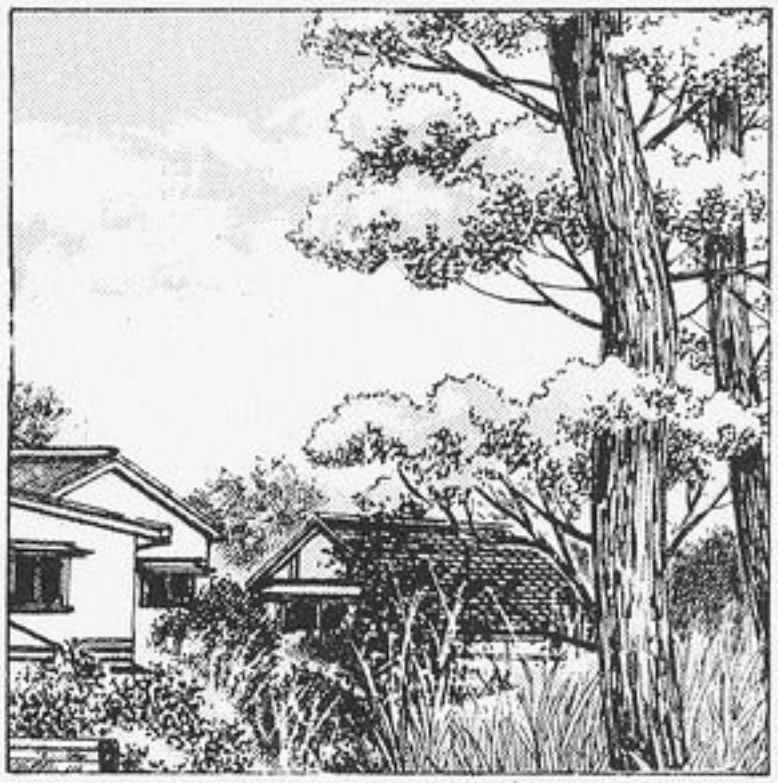
TREASURE?

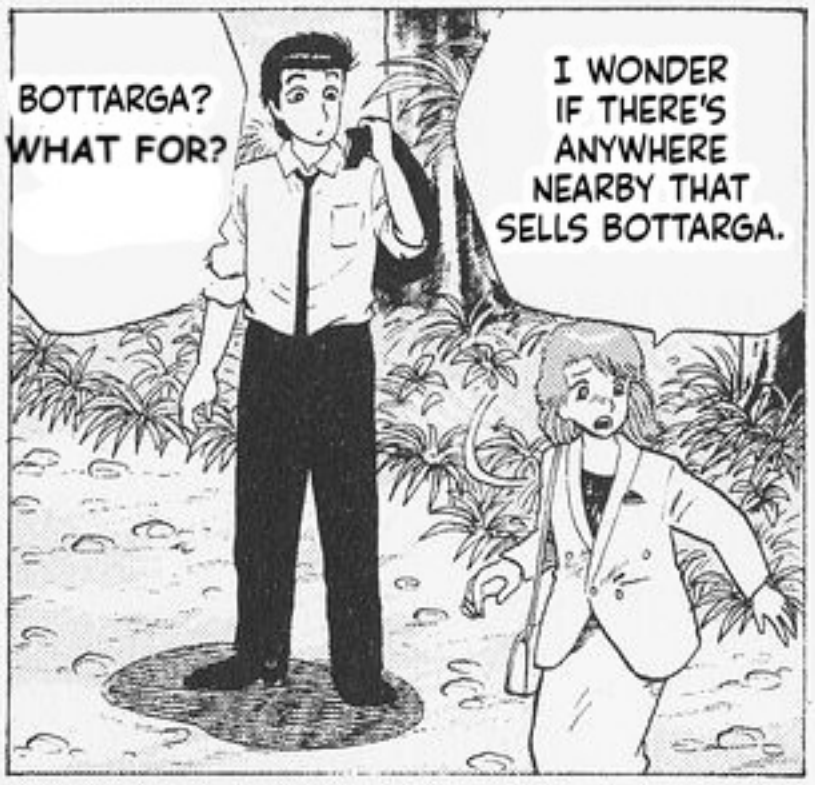
BECAUSE YOU KEPT ME WAITING, I ENDED UP FINDING A TREASURE.

IT'S FINE, REALLY. IN FACT, I WANT TO THANK YOU FOR BEING LATE.

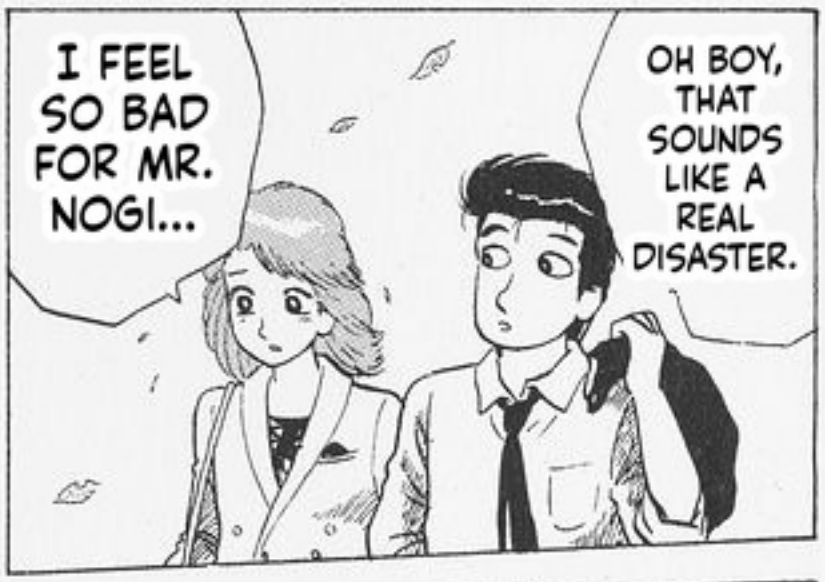
16

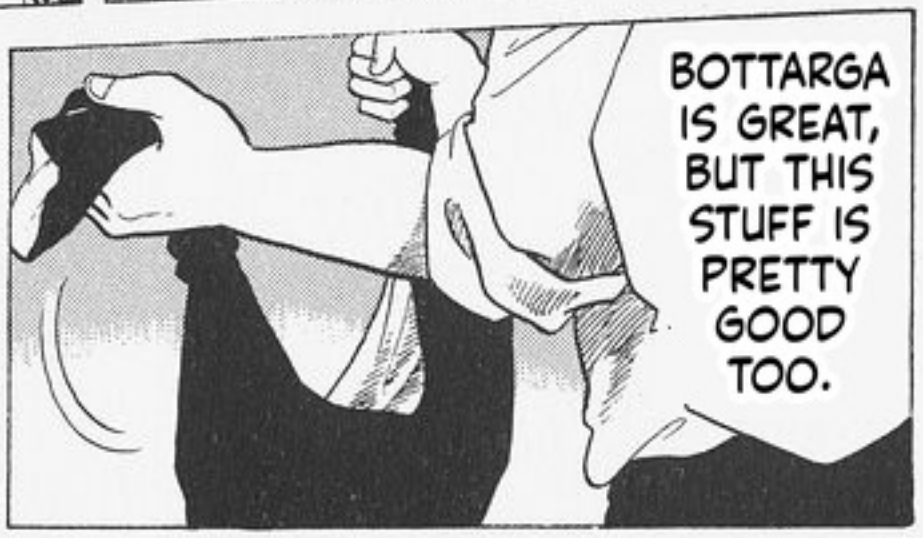
AH, I CAN'T BE DOING THIS RIGHT NOW...



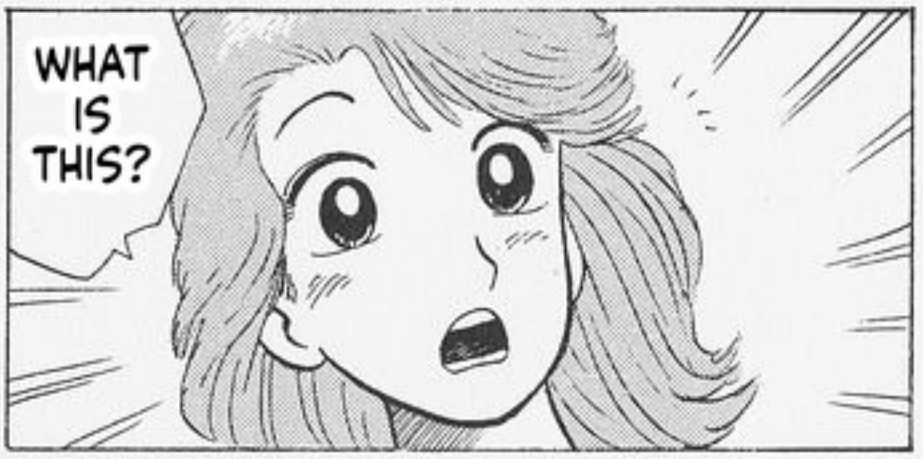

BOTTARGA? WHAT FOR?
I WONDER IF THERE'S ANYWHERE NEARBY THAT SELLS BOTTARGA.

HMMMM...


I FEEL SO BAD FOR MR. NOGI...
OH BOY, THAT SOUNDS LIKE A REAL DISASTER.

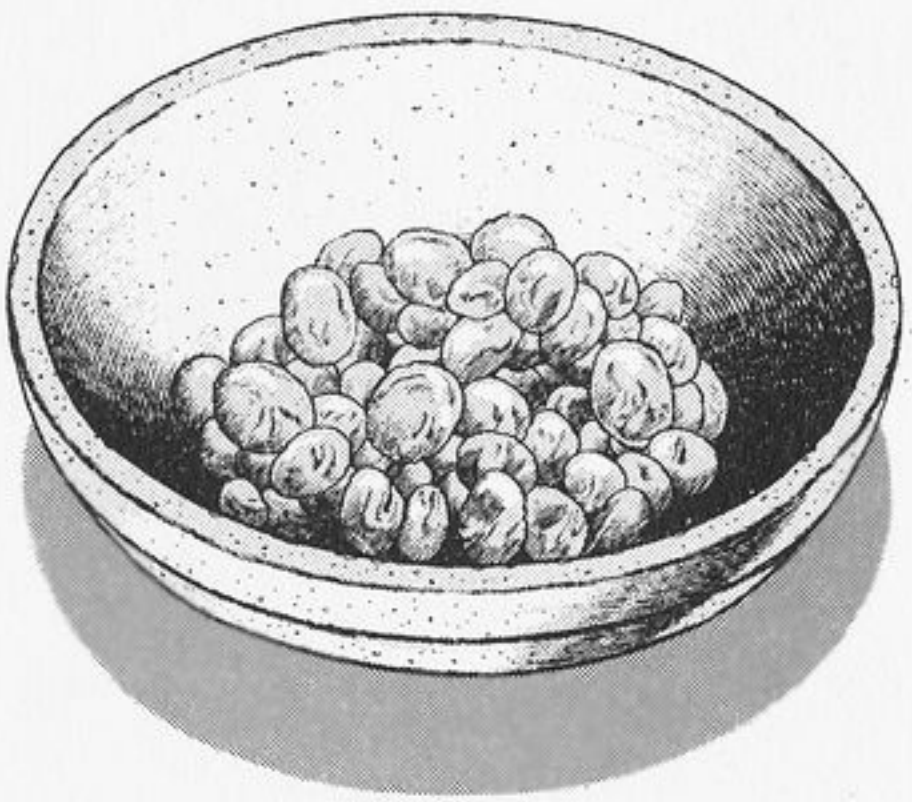

BOTTARGA IS GREAT, BUT THIS STUFF IS PRETTY GOOD TOO.

17


WHAT IS THIS?

HERE YOU GO.

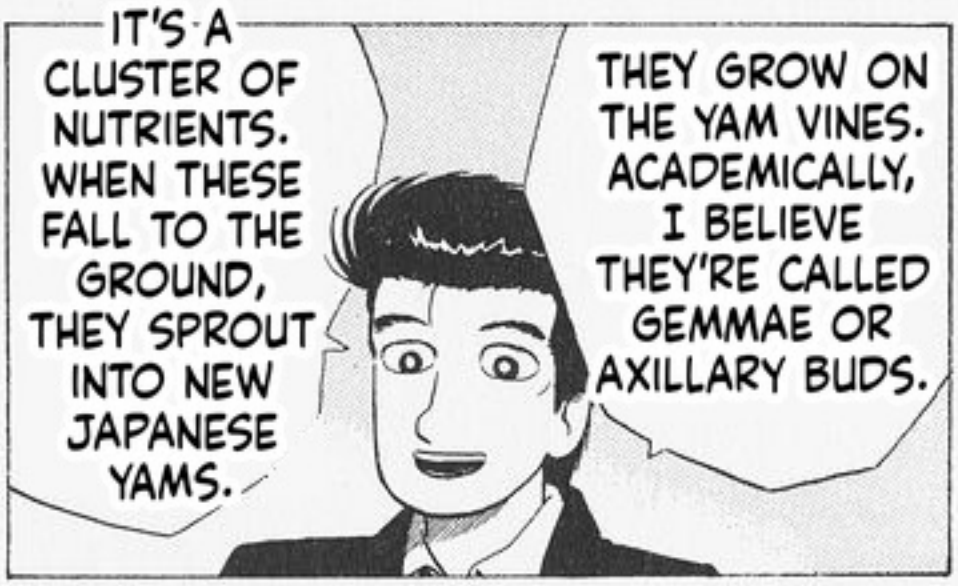
OH, WHAT'S THIS?



WHAT ARE MUKAGO?
AREN'T THESE MUKAGO?

18

WHOA! SO NEW YAMS GROW FROM THESE!


IT'S A CLUSTER OF NUTRIENTS. WHEN THESE FALL TO THE GROUND, THEY SPROUT INTO NEW JAPANESE YAMS.
THEY GROW ON THE YAM VINES. ACADEMICALLY, I BELIEVE THEY'RE CALLED GEMMAE OR AXILLARY BUDS.

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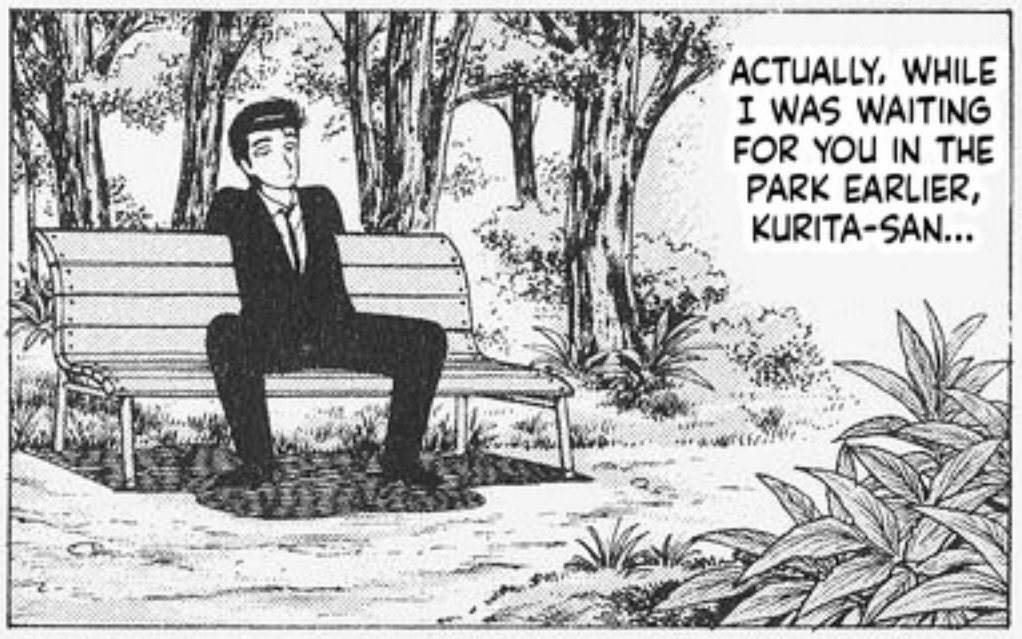
SHE'S TAKING FOREVER...
あ～
I WONDER WHAT'S WRONG.


ACTUALLY, WHILE I WAS WAITING FOR YOU IN THE PARK EARLIER, KURITA-SAN...

WAIT, THAT'S...

W-WOW! THERE ARE SO MANY MUKAGO!

THEY'RE JUST BOILED, BUT THEY'RE QUITE GOOD WHEN EATEN WITH SALT.

HERE, GO AHEAD AND TRY SOME.

IF KURITA-SAN HAD ARRIVED ON TIME, WE NEVER WOULD HAVE ENDED UP PICKING THESE MUKAGO.

IT'S LIKE THE TASTE AND AROMA OF MOUNTAIN YAMS HAVE BEEN CONCENTRATED, YET IT'S STRAIGHTFORWARD AND HAS NO UNPLEASANT AFTERTASTE...!

IT'S RICH AND RUSTIC, YET HAS SUCH A REFINED TASTE!

IT TRULY FEELS LIKE A BOUNTY FROM THE EARTH!

THIS IS GREAT!

OHO! IT'S SO WARM AND FLUFFY...

トトトト

WOOO-HOO! I'VE GOT SOMETHING EVEN BETTER THAN WINE!

純米大吟醸
玉乃光

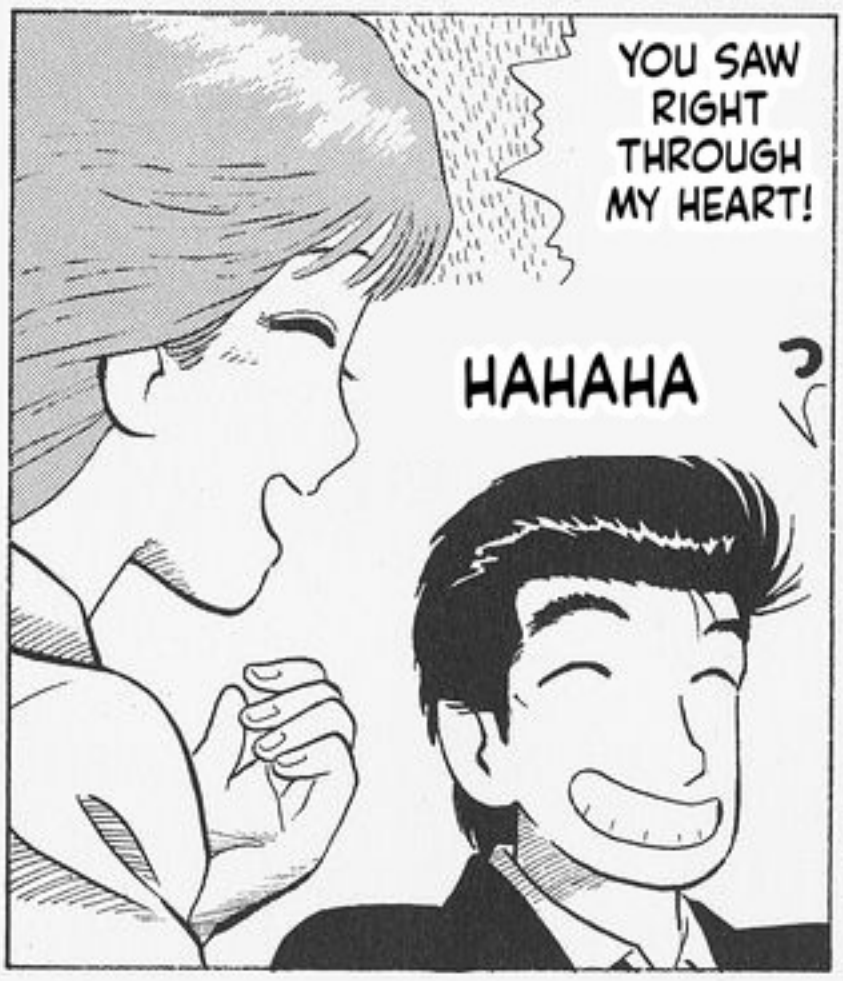
ドン

NOGI-SAN, IS THERE A WINE THAT GOES WELL WITH MUKAGO?

THIS CALLS FOR NOTHING LESS THAN A JUNMAI DAIGINJO MADE FROM BIZEN OMACHI RICE!
IN THE FACE OF THESE MUKAGO, WITH THEIR SIMPLE, PURE, AND HONEST FLAVOR, ANY MEDIOCRE SAKE WOULD SHOW ITS TRUE COLORS.

THIS IS WAY BETTER THAN ANYTHING ELSE!
AHA, THANK YOU! THAT WAS A FEAST!

THIS IS THE BOUNTY OF THE EARTH SQUARED!
WAHA! WE DID IT!


YOU SAW RIGHT THROUGH MY HEART!
HAHAHA

YOU SHOULD PROBABLY WARN NOGI-SAN THAT DIGGING UP WILD YAMS IN A PARK CAN GET YOU ARRESTED.
MITANI-SAN, PICKING MUKAGO IS ONE THING, BUT...

21

HEY! HOW DARE YOU SAY SOMETHING SO RUDE!

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まさまさ
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ひくの
SO, YAMAOKA PASSED THE EXAM...
NOT DONE YET!
YOU'RE RIGHT.
IF THOSE MUKAGO HADN'T BEEN IN THE PARK, I DON'T KNOW WHAT WOULD'VE HAPPENED!
22
I SHOULD SAY THANK YOU TO THE MUKAGO.

第4話
イカメシ

ホジ ホジ

HAA...

WHAT IF HE HADN'T BEEN DISTRACTED? HOW CAN WE FIND OUT HOW HE ACTUALLY FEELS?

TESTING HIS FEELINGS THE OTHER DAY DIDN'T GO VERY WELL.

MR. YAMAOKA!

I THOUGHT MAYBE THAT HE LIKED YOU, TOO. BUT EVER SINCE FUTAKI CAME AROUND...

2

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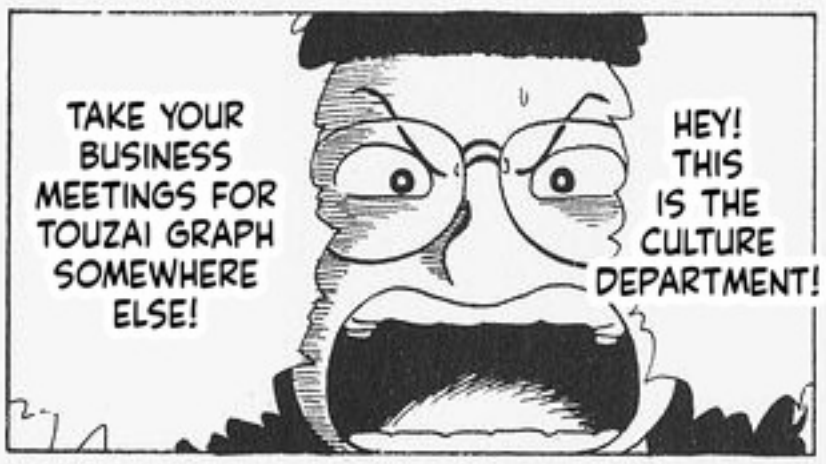
OH, MR. KINJO.

HEY.

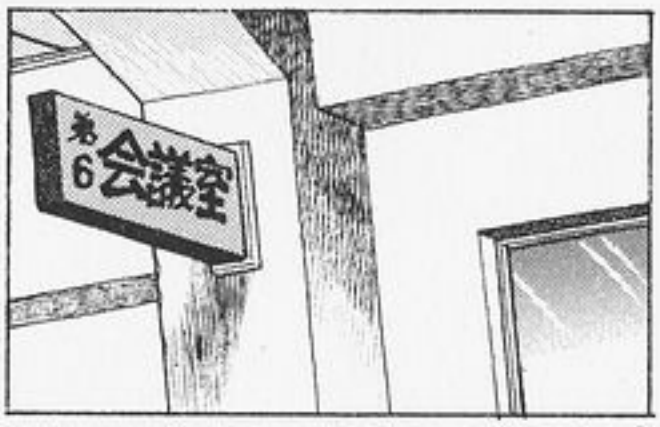
レ…

I WANT TO STAY BEHIND AND RELAX WITH JUST THE TWO OF US AFTER THE INTERVIEW IS OVER.
SO, ABOUT THE NEXT WORLD FLAVOR TOUR ASSIGN-MENT...
HUH?


TAKE YOUR BUSINESS MEETINGS FOR TOUZAI GRAPH SOMEWHERE ELSE!
HEY! THIS IS THE CULTURE DEPARTMENT!

I HEARD THEY'RE GETTING HUGE HAULS OF SQUID NEAR HAKODATE RIGHT NOW.

OH MY, HOW SCARY.


第6会議室

SQUID FISHING BOATS WITH ALL THOSE BIG LIGHTBULBS OPERATING IN THE MIDDLE OF THE NIGHT... IT'S A REAL SIGHT TO BEHOLD.

HMM... BUT I'VE SEEN SQUID FISHING MANY TIMES BEFORE.

WHAT'S THIS... YOU'RE NOT BITING AT ALL.

WE'VE ALREADY EATEN THE SQUID OKIZUKE...

IF IT'S JUST SQUID FISHING, I'VE DONE IT DURING THE DAY.

YOU CAN'T SEE THE TRUE NATURE OF SQUID FISHING DURING THE DAY.

DID YOU JUST SAY IKAMESHI?! HELL YES!

LOOKS LIKE WE'RE GOING TO MISS OUT ON EATING IKAMESHI.

STUFFING THE SQUID BODY WITH RICE AND SIMMERING IT IN A SWEET AND SALTY SAUCE...

KI-HEE! DON'T SAY IT, DON'T SAY ANOTHER WORD!

HOOKING YAMAOKA-SAN IS EASIER THAN CATCHING SQUID.

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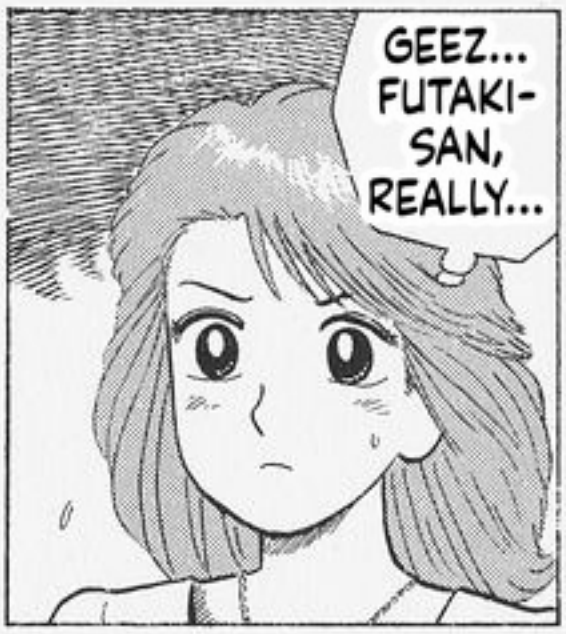
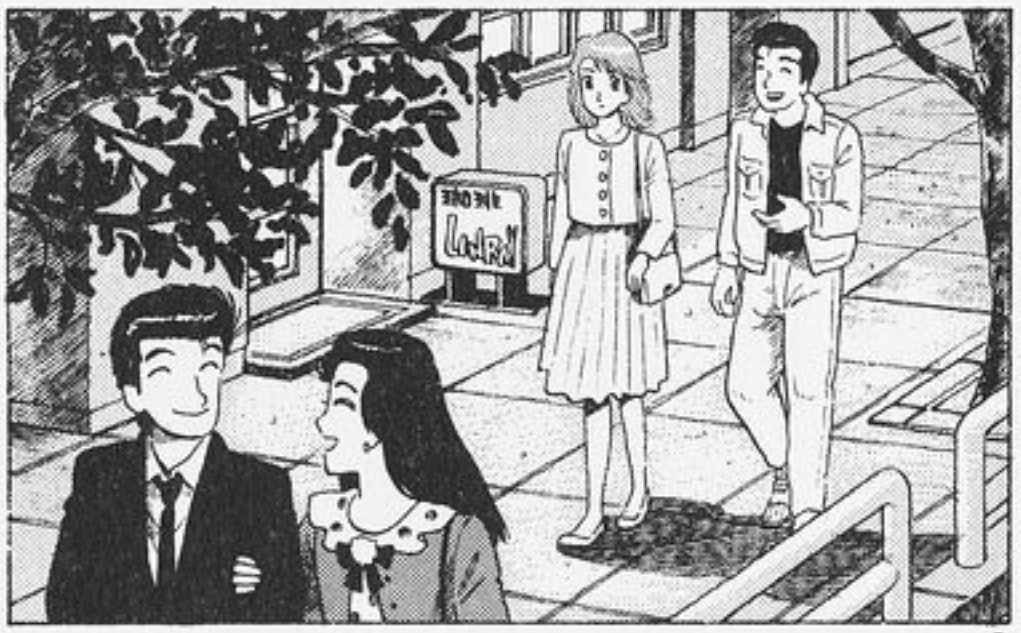
THE NEXT 'WORLD FLAVOR TOUR' IS DECIDED -SQUID FISHING IN HOKKAIDO!!

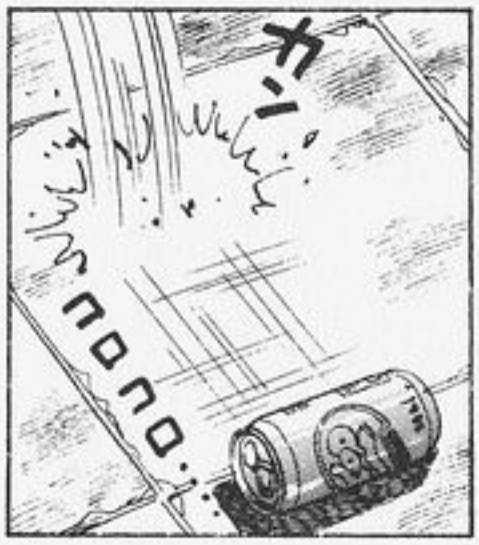
NOT A BAD IDEA.
LET'S SPEND FOUR OR FIVE DAYS LEISURELY LOOKING AROUND HERE AND THERE.

I'VE NEVER BEEN TO HAKODATE BEFORE.
NEC
CASINO


GEEZ... FUTAKI-SAN, REALLY...


LAUNDRY

5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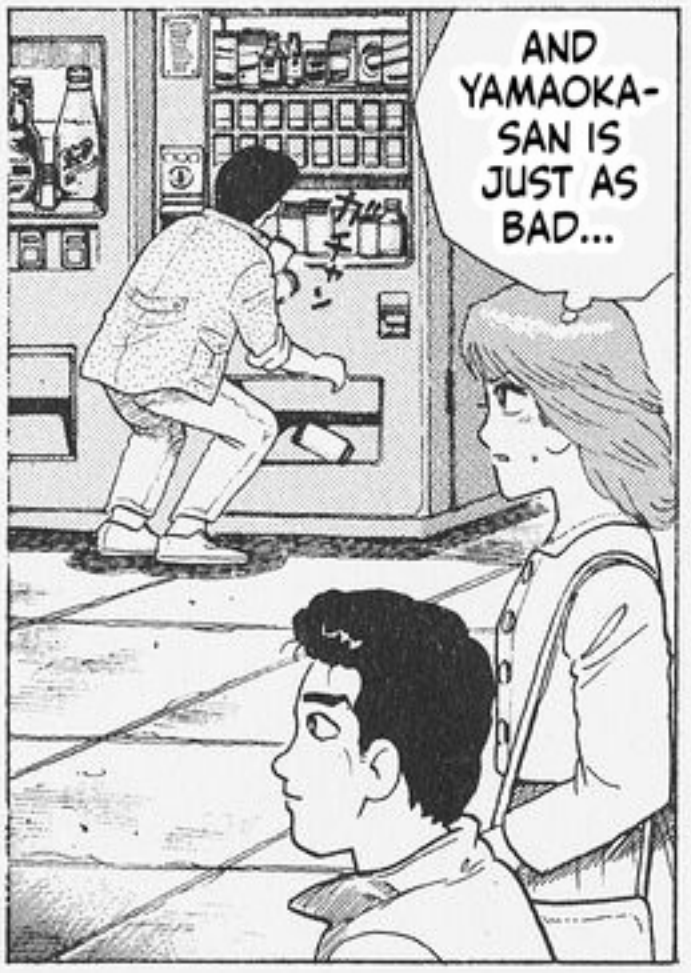
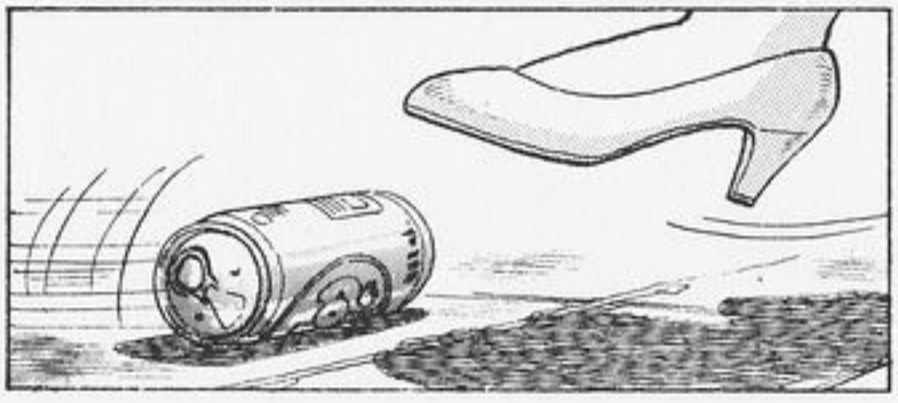

AND YAMAOKA-SAN IS JUST AS BAD...



KURITA-SAN!

KYAA!

EXCUSE ME FOR A MOMENT.

ARE YOU ALRIGHT?

OH NO, DID YOU FALL?

MY ANKLE...

I'M SORRY.

6

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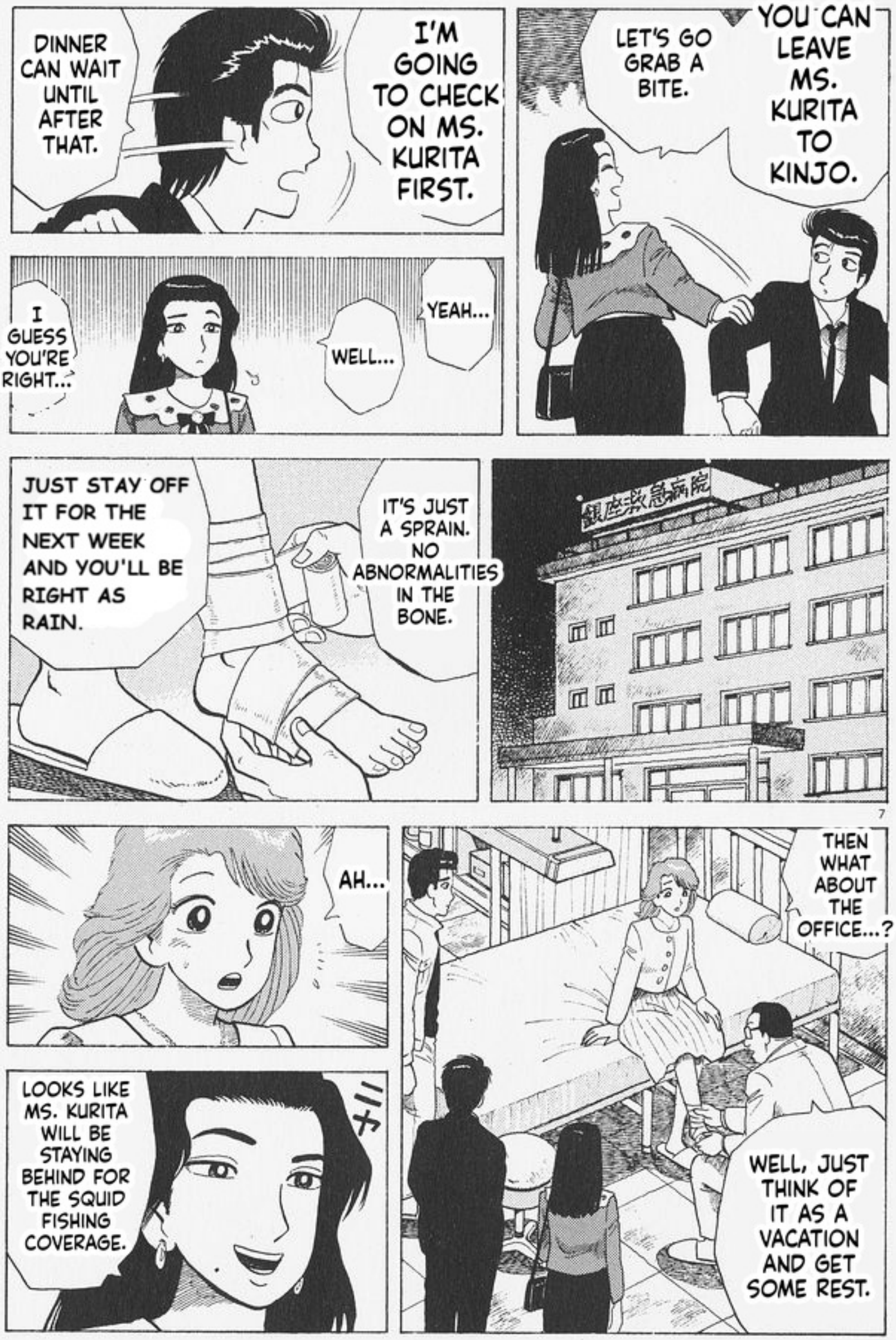
WELL, KINJO-SAN CERTAINLY EARNED SOME POINTS THERE.

THERE'S AN EMERGENCY HOSPITAL RIGHT THERE.


YOU CAN LEAVE MS. KURITA TO KINJO.
LET'S GO GRAB A BITE.
I'M GOING TO CHECK ON MS. KURITA FIRST.
DINNER CAN WAIT UNTIL AFTER THAT.
YEAH...
WELL...
I GUESS YOU'RE RIGHT...
IT'S JUST A SPRAIN. NO ABNORMALITIES IN THE BONE.
JUST STAY OFF IT FOR THE NEXT WEEK AND YOU'LL BE RIGHT AS RAIN.
THEN WHAT ABOUT THE OFFICE...?
WELL, JUST THINK OF IT AS A VACATION AND GET SOME REST.
AH...
LOOKS LIKE MS. KURITA WILL BE STAYING BEHIND FOR THE SQUID FISHING COVERAGE.

BESIDES, I REALLY WANT TO TRY SOME IKAMESHI...

OH... BUT I'VE HEARD SO MUCH ABOUT THE WONDERS OF SQUID FISHING FROM MR. KINJO.

I'M GOING! NO MATTER WHAT!

NO WAY. SOMEONE WHO CAN BARELY WALK WOULD JUST BE IN THE WAY ON A FISHING BOAT.

.....

I WANT IKAMESHIIII!

8

MR. YAMAOKA!

ダダ…!

MR. YAMAOKA!

GO AHEAD AND VISIT HER OR WHATEVER YOU LIKE.

I MUST GO VISIT HER AT ONCE!

HOW IS MISS KURITA'S INJURY?!

PLEASE GO AND VISIT HER AS OFTEN AS YOU POSSIBLY CAN.

KURITA IS RECUPERATING AT HOME.

おほほほ

ER, RIGHT, THANKS.

IF SOMEONE LIKE PRESIDENT DAN WERE TO VISIT HER, KURITA WOULD BE SO DELIGHTED.

OH, PRESIDENT DAN, THANK YOU SO MUCH.

9

WHAT?

YAMAOKA-SAN, I HAVE A SMALL FAVOR TO ASK.

I WANT YOU TO TELL ME WHAT I SHOULD BRING HER AS A GET-WELL GIFT THAT WOULD MAKE HER HAPPY.

MS. KURITA'S FAVORITE FOOD?

MAYBE HAVING SOME RAMEN DELIVERED WOULD BE GOOD.

LET'S SEE... SHE'S NOT A PICKY EATER, SO I THINK SHE'D BE HAPPY WITH ANYTHING DELICIOUS...

HUH?

DON'T MESS WITH ME, I WON'T FALL FOR THAT TRICK.

10

DON'T USE SUCH DIRTY TACTICS!

LET'S FIGHT FAIR AND SQUARE WHEN IT COMES TO MS. KURITA!

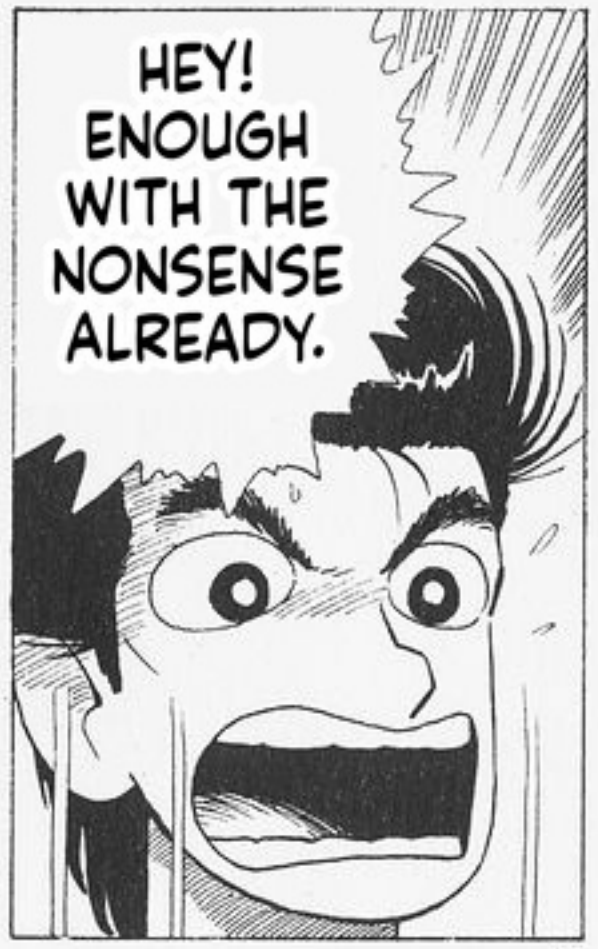
YOU'RE TRYING TO MAKE ME BRING HER SOMETHING WEIRD SO THAT MS. KURITA GETS A BAD IMPRESSION OF ME, AREN'T YOU?

HUH? NO WAY...

YOU SHOULD BE MORE STRAIGHTFORWARD TOO!
I'M BEING COMPLETELY OPEN AND HONEST WITH YOU HERE!

WHAT ARE YOU TWO TALKING ABOUT?

WHEN I SAY 'ORDER RAMEN DELIVERY,' I'M NOT TELLING YOU TO GET IT FROM SOME SHOP.
MS. KURITA REALLY ISN'T A PICKY EATER. IF IT'S DELICIOUS, SHE'LL LOVE IT REGARDLESS.
YOU LIKE COOKING, DON'T YOU? THEN WHY DON'T YOU JUST MAKE THE RAMEN YOURSELF?


HEY! ENOUGH WITH THE NONSENSE ALREADY.

11

YAMAOKA.

EXACTLY! SEE, I'M NOT JUST TALKING OUT OF MY ASS!
HMM, THAT SOUNDS INTERESTING.

I SEE... SO I'M SUPPOSED TO DELIVER THE INGREDIENTS MYSELF AND COOK THE RAMEN FOR HER...

THAT'S GREAT NEWS.

THEY SAY THE FISHING HAS BEEN CONSISTENTLY GOOD.

PREPARATIONS FOR THE SQUID FISHING COVERAGE ARE COMPLETE.

THIS MAN IS VISITING KURITA-SAN?

DAN-SAN, WHY DON'T YOU COME WITH US TO HAKODATE?

EH?

I HAVE THE PERFECT THING FOR KURITA-SAN'S GET-WELL VISIT.

//

THEY'VE BEEN GOING ON SO MANY DATES LATELY.

WATCH OUT, KINJO-SAN, OR DAN-SAN IS GOING TO STEAL KURITA-SAN AWAY FROM YOU.

12

URGH!

I'M DAN, NICE TO MEET YOU.

THIS IS PRESIDENT DAN OF DAIKENSHA, AND THIS IS THE PHOTOGRAPHER, KONJO-SAN.

I AM KINJO ISAMU.

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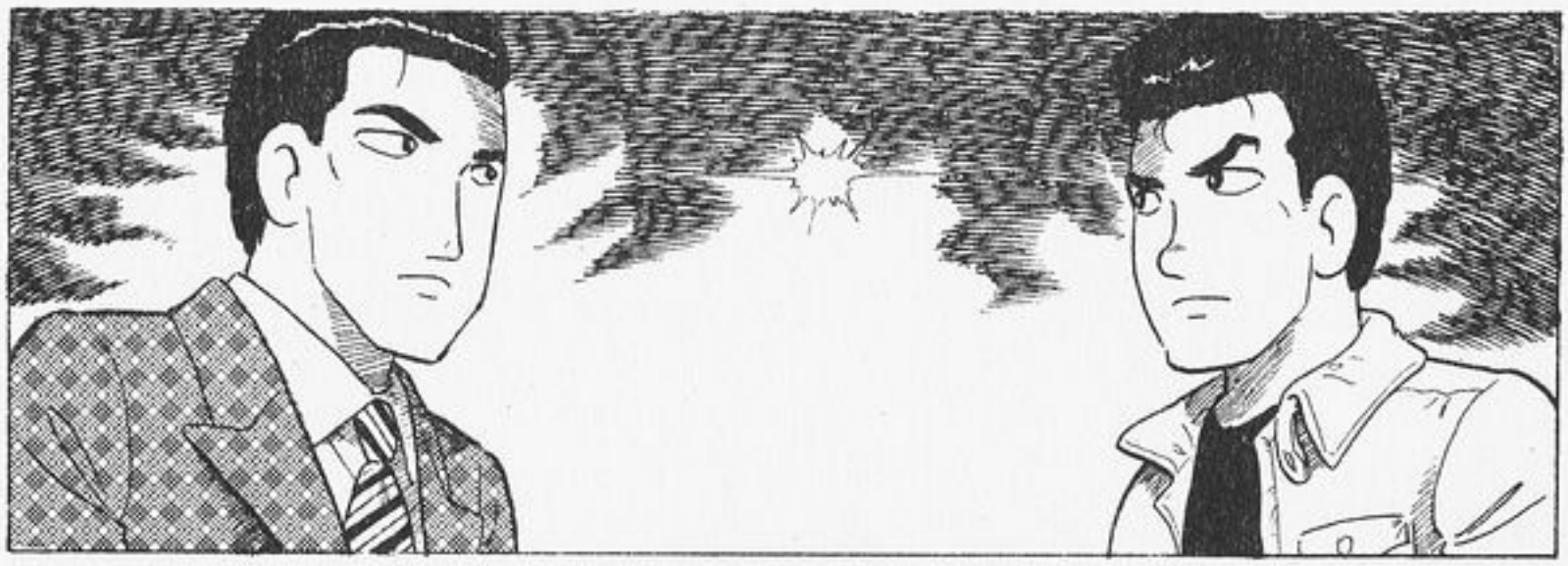
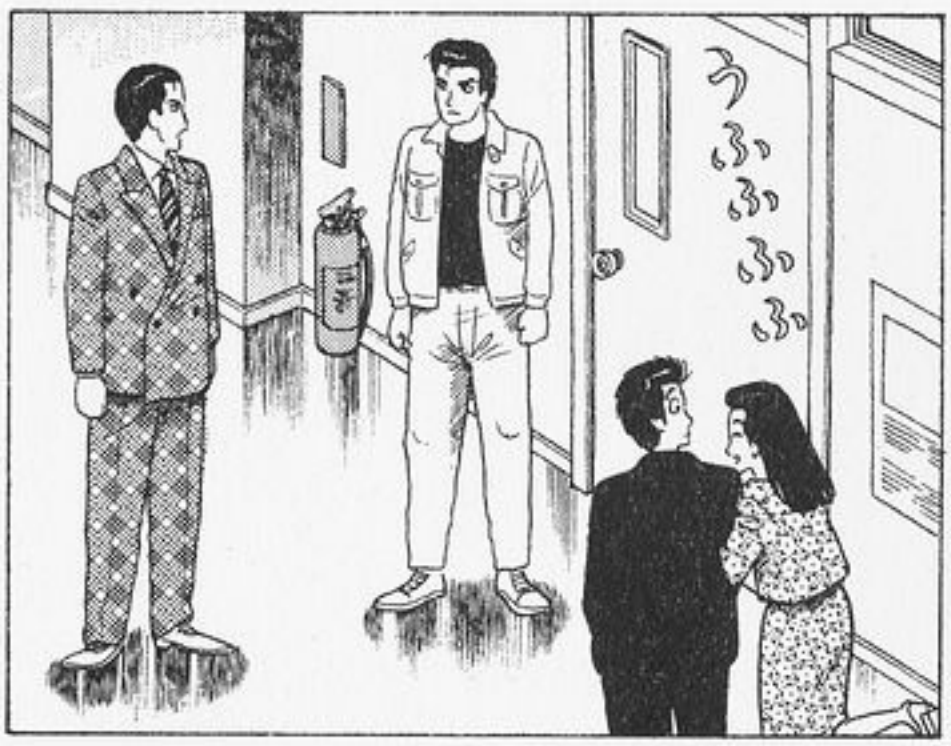




I'LL TAKE CARE OF YAMAOKA-SAN...
NOW WE CAN LEAVE KURITA-SAN TO DAN-SAN AND KINJO-SAN.

バーン

A FEW DAYS LATER -
KURITA

IT WASN'T ANYTHING SERIOUS. IT'S A BLESSING IN DISGUISE.

WE REALLY NEED YOU TO GET WELL SOON.

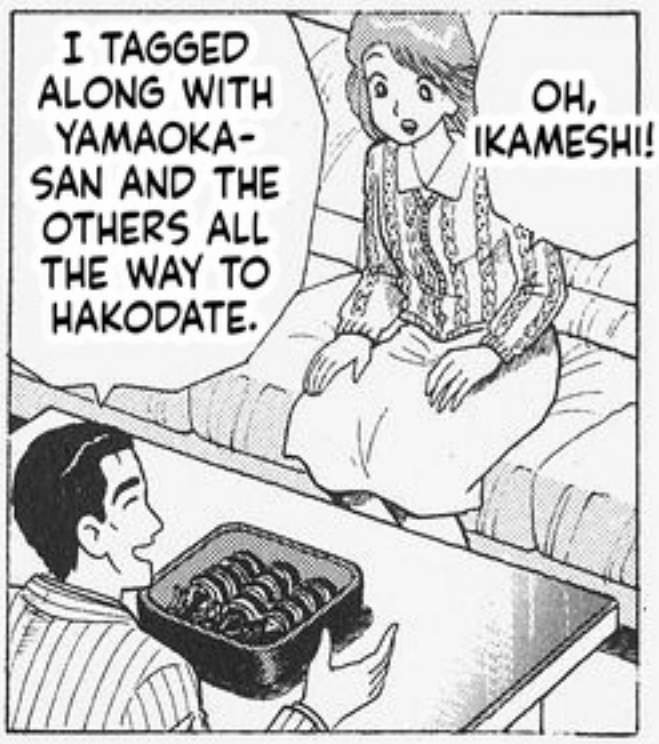
THANK YOU FOR COMING ALL THIS WAY TO VISIT HER.

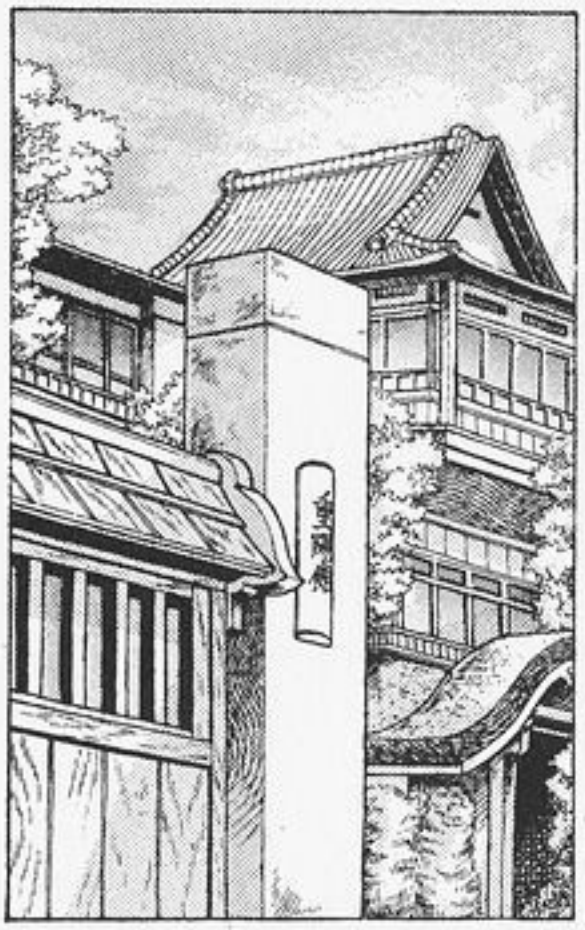
OH, WHAT COULD THIS BE?

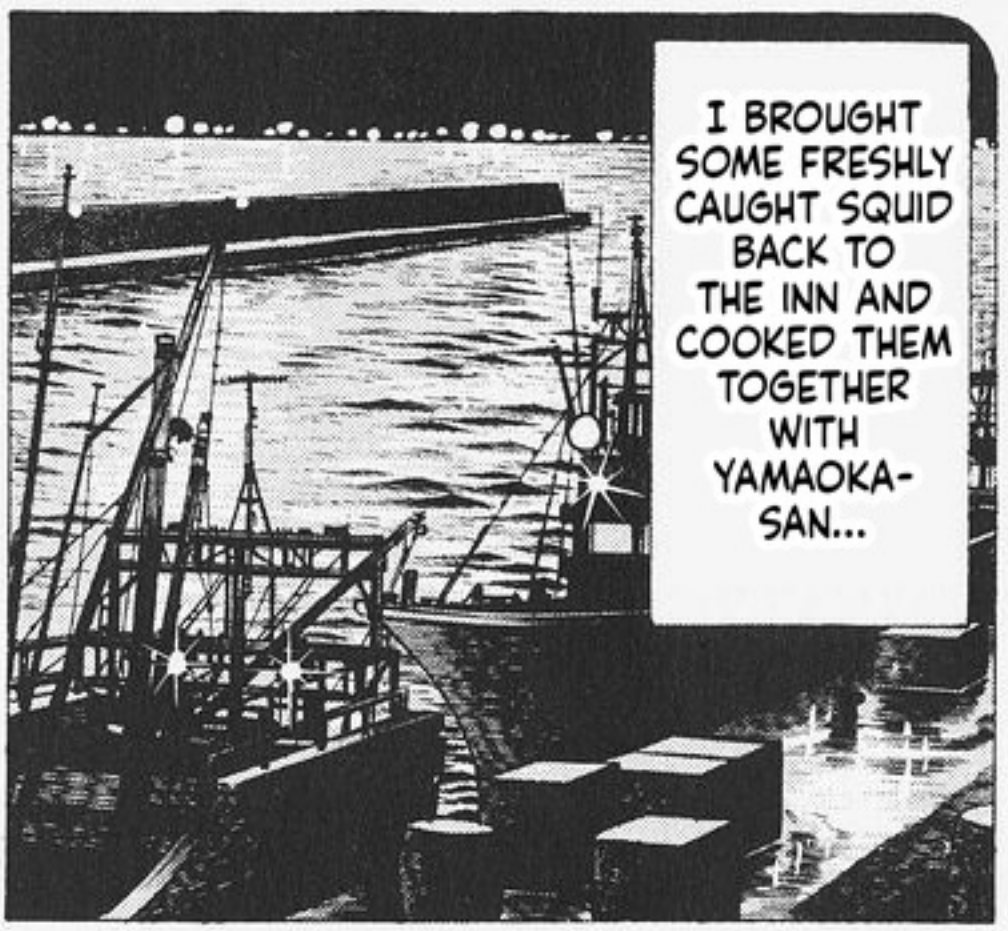
THIS IS A LITTLE SOMETHING FOR YOU.

MY! YOU WENT THROUGH ALL THAT TROUBLE FOR ME EVEN THOUGH YOU'RE SO BUSY!

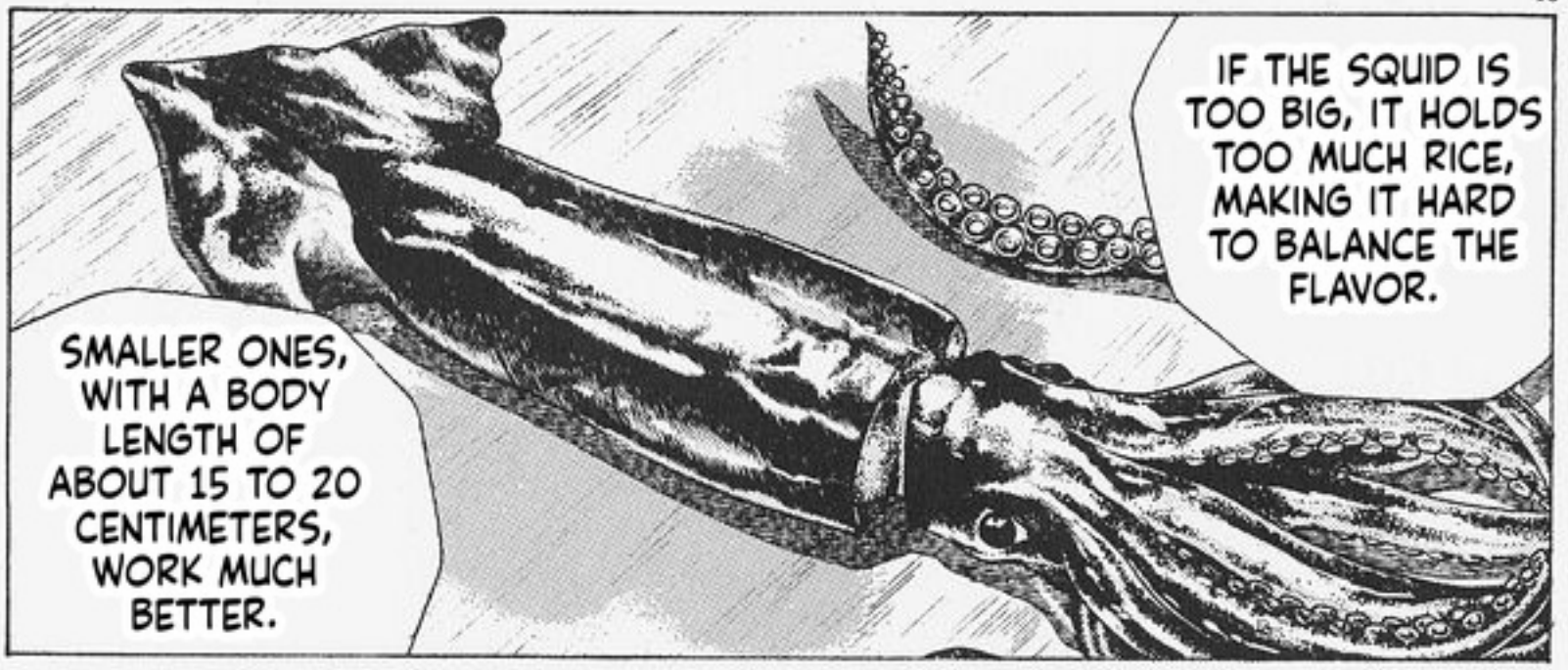
KURITA-SAN, I WANTED TO AT LEAST LET YOU TRY SOME IKAMESHI.
SINCE YOU COULDN'T MAKE IT ON THE PRESS TRIP,


I TAGGED ALONG WITH YAMAOKA-SAN AND THE OTHERS ALL THE WAY TO HAKODATE.
OH, IKAMESHI!




I BROUGHT SOME FRESHLY CAUGHT SQUID BACK TO THE INN AND COOKED THEM TOGETHER WITH YAMAOKA-SAN...

15


IF THE SQUID IS TOO BIG, IT HOLDS TOO MUCH RICE, MAKING IT HARD TO BALANCE THE FLAVOR.
SMALLER ONES, WITH A BODY LENGTH OF ABOUT 15 TO 20 CENTIMETERS, WORK MUCH BETTER.

INTO THE BODY, WHICH HAS BEEN CLEANED OUT COMPLETELY...

DON'T FORGET TO REMOVE THE CARTILAGE ATTACHED TO THE BODY.

REMOVE THE LEGS AND THE INNARDS.

FOR THE RICE, I RECOMMEND GLUTINOUS RICE; THE FINISHED TEXTURE AND MOUTHFEEL ARE SPRINGY ENOUGH TO STAND UP TO THE SQUID'S STRONG CHARACTER.

STUFF THE RICE THAT HAS BEEN WASHED AND SOAKED IN WATER.

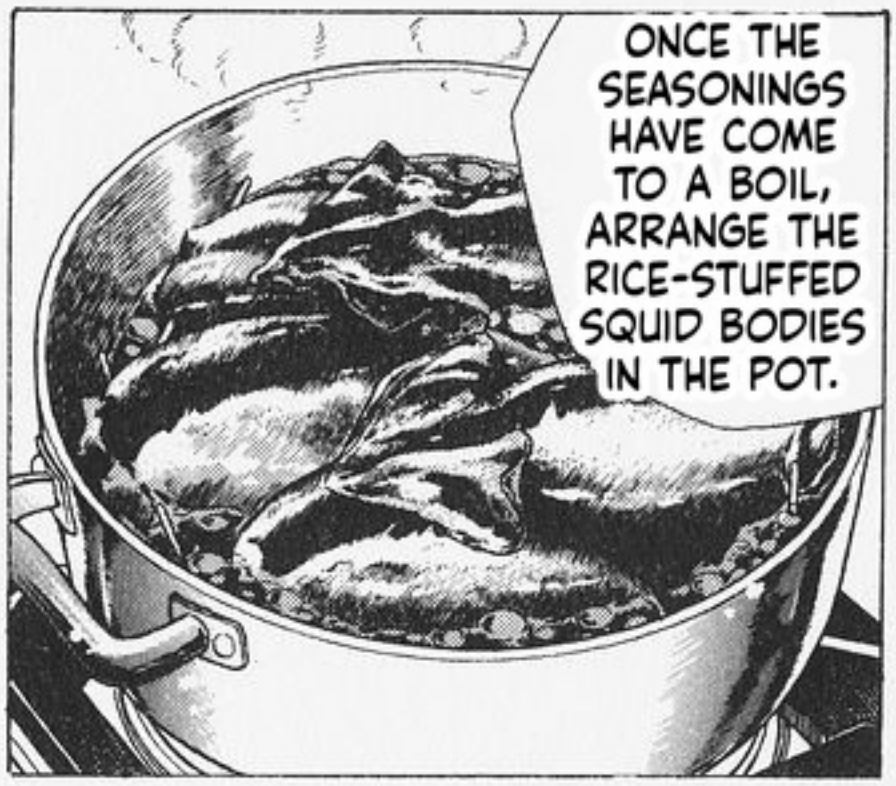
OH, DAN-SAN, YOU'RE QUITE SKILLFUL.

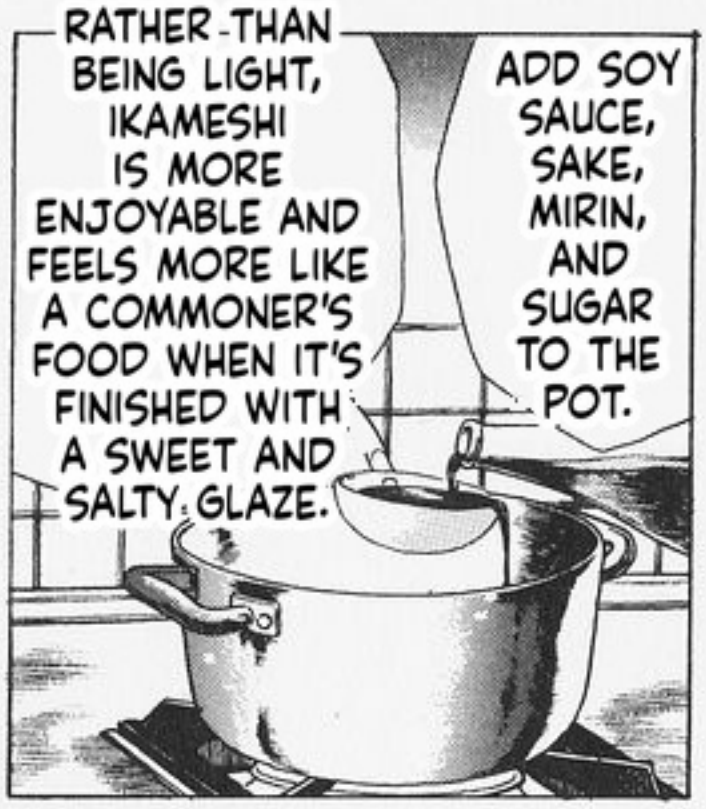
16

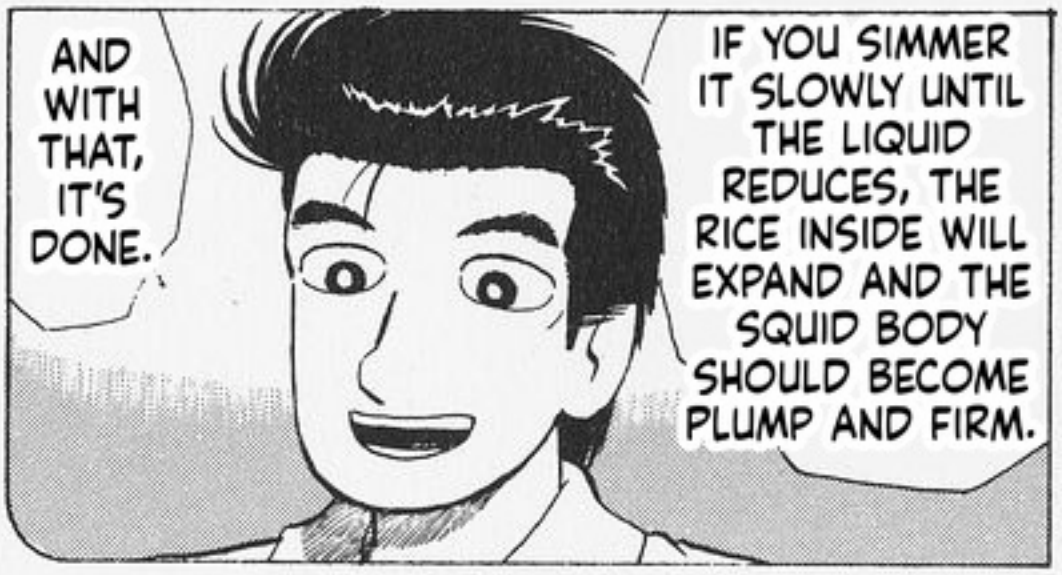
STITCH THE END OF THE BODY CLOSED WITH A TOOTHPICK.

THE RICE WILL EXPAND, SO FILLING IT ABOUT HALFWAY IS ENOUGH.

AND THAT'S THE PREP WORK FINISHED.

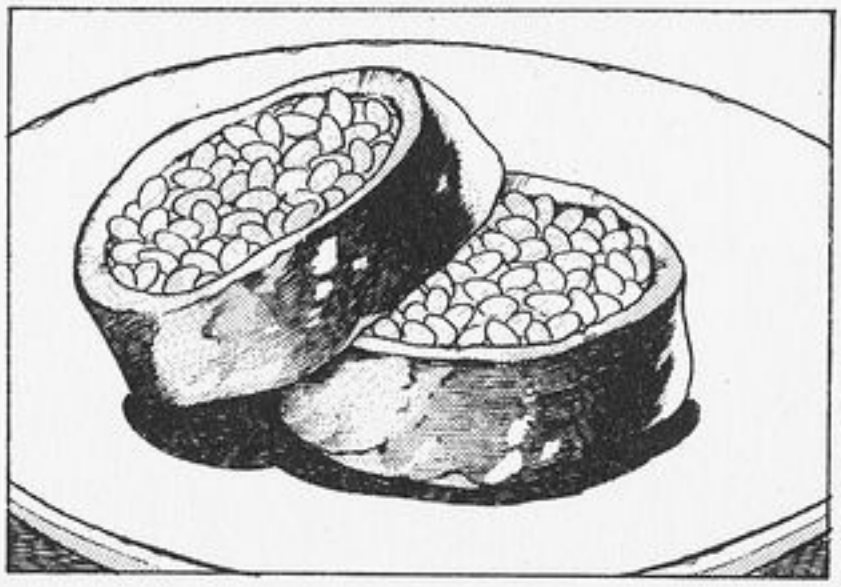

ONCE THE SEASONINGS HAVE COME TO A BOIL, ARRANGE THE RICE-STUFFED SQUID BODIES IN THE POT.

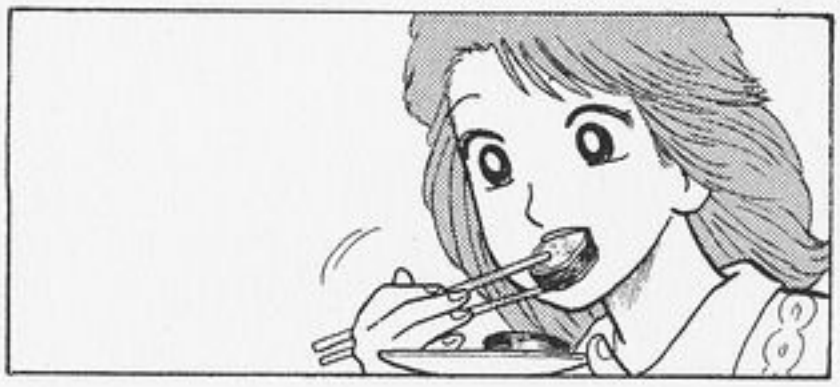

RATHER THAN BEING LIGHT, IKAMESHI IS MORE ENJOYABLE AND FEELS MORE LIKE A COMMONER'S FOOD WHEN IT'S FINISHED WITH A SWEET AND SALTY GLAZE.
ADD SOY SAUCE, SAKE, MIRIN, AND SUGAR TO THE POT.


AND WITH THAT, IT'S DONE.
IF YOU SIMMER IT SLOWLY UNTIL THE LIQUID REDUCES, THE RICE INSIDE WILL EXPAND AND THE SQUID BODY SHOULD BECOME PLUMP AND FIRM.

COVER WITH A DROP-LID AND SIMMER.

17





NOW THEN, MS. KURITA, PLEASE HAVE A TASTE OF THE IKAMESHI.
YES, LET'S EAT.

THE MEAT IS ELASTIC YET TENDER! AND THIS NATURAL TASTE!

SINCE THE FRESHLY CAUGHT SQUID WAS SIMMERED IMMEDIATELY, IT DOESN'T HAVE THAT STALE SMELL OLD SQUID OFTEN HAS; IT HAS THAT WONDERFUL, DISTINCT SQUID AROMA!

IT'S DELICIOUS!

IT SHOULD ALSO BE GOOD FOR HEALING THE MUSCLES DAMAGED BY YOUR SPRAIN.

I HEAR THE PROTEIN IN SQUID IS VERY EASY TO ABSORB,

THE RICE HAS SOAKED UP ALL THE SAVORY FLAVOR OF THE SQUID.

HO, WHAT A SMOOTH AND HONEST FLAVOR.

18

OH, HELLO, KINJO-SAN!

YUKO, WE HAVE A GUEST...

ピンポーン

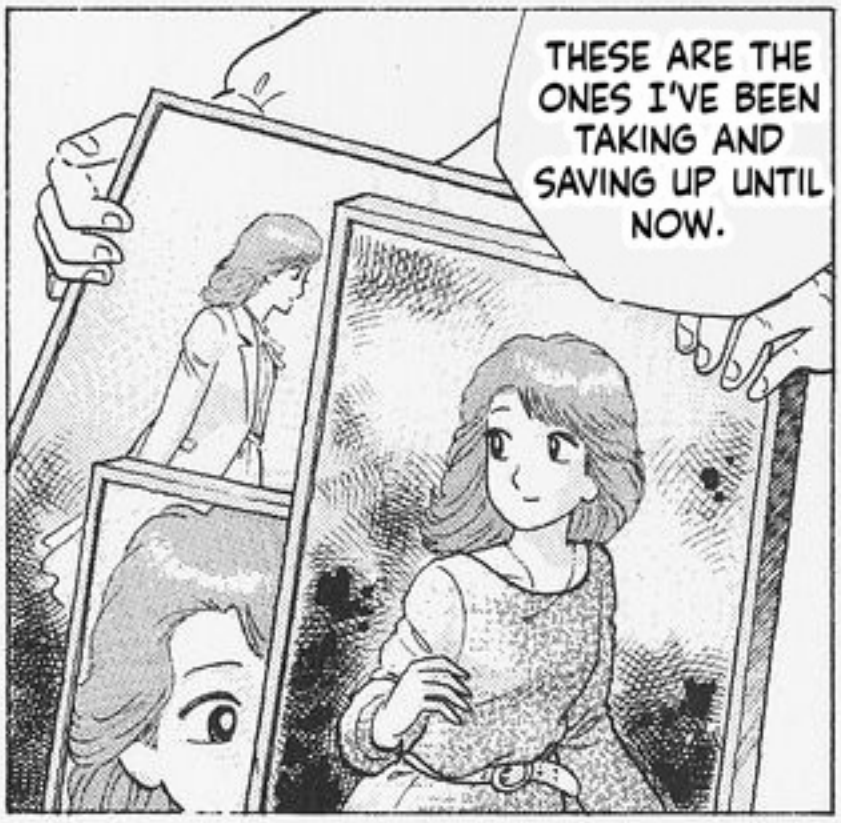
NO, IT'S NOTHING. IF YOU'RE HAPPY, THEN I'M HAPPY TOO.

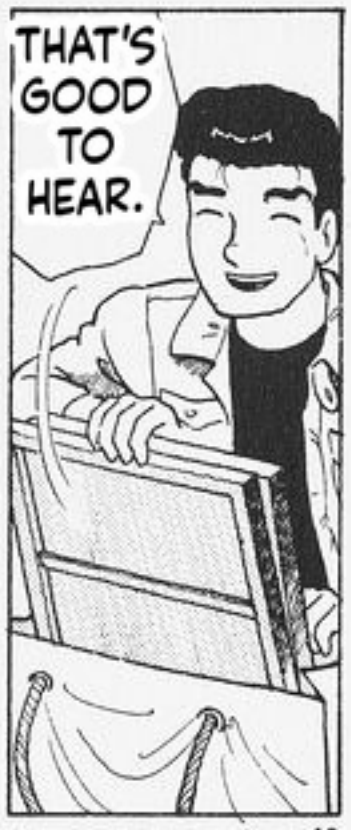
MR. DAN, I DON'T KNOW HOW TO THANK YOU...

MS. KURITA, HOW ARE YOU FEELING?
THANK YOU, I'M GLAD IT WASN'T ANYTHING SERIOUS.

HM...

OH, A PHOTO OF ME! WHEN DID YOU...!


THESE ARE THE ONES I'VE BEEN TAKING AND SAVING UP UNTIL NOW.


THAT'S GOOD TO HEAR.

19

MY, MY, YOU TWO SEEM QUITE COZY.

GRANDMA, STOP IT!

MY PHOTOGRAPHY SKILLS ARE STILL IMMATURE; THEY DON'T CAPTURE EVEN HALF OF YOUR CHARM, MS. KURITA.
OH MY, THESE ARE TAKEN SO WELL!

PLEASE MAKE SURE YOUR LEG IS FULLY HEALED SO YOU CAN JOIN US FOR THE NEXT 'WORLD FLAVOR TOUR ASSIGNMENT.

THANK YOU SO MUCH, TRULY.

EVEN THOUGH DAN-SAN AND KINJO-SAN CAME ALL THIS WAY TO SEE ME...

YAMAOKA-SAN IS...

BUT I'M SO GRATEFUL, YOU WENT ALL THE WAY TO HAKODATE FOR FRESH SQUID.

AND TO THINK YOU COULD MAKE SUCH DELICIOUS IKAMESHI.

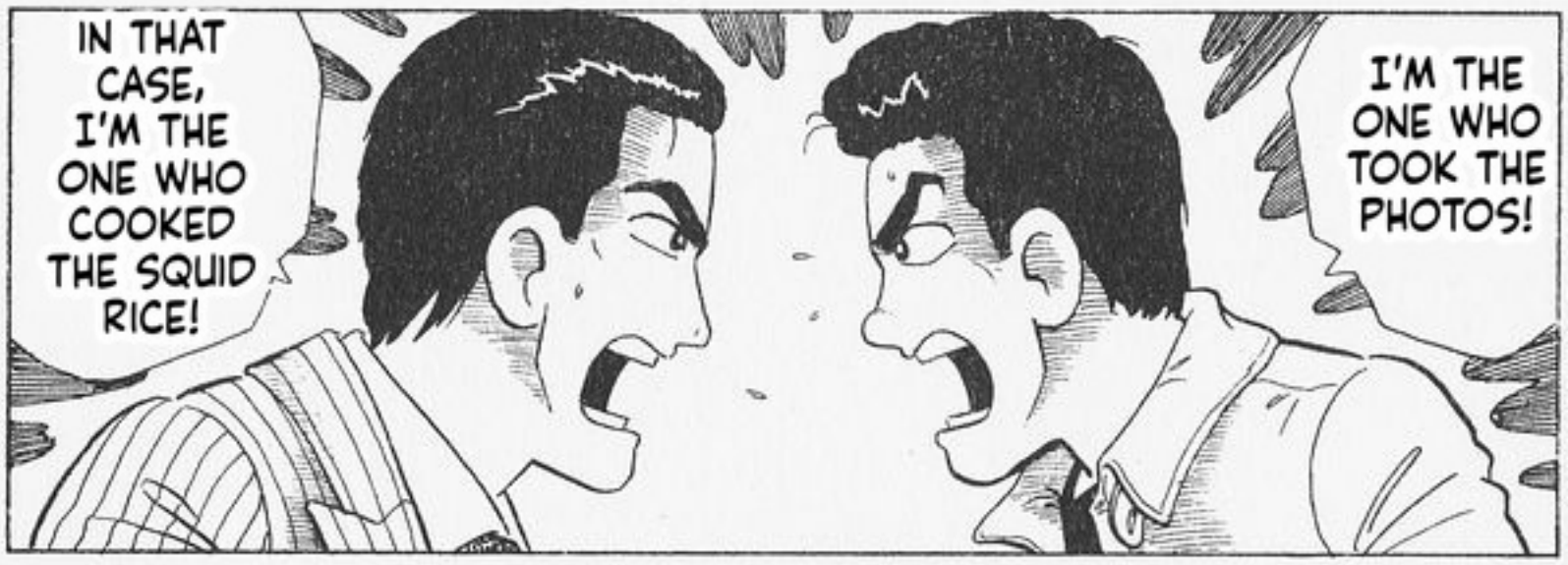
I'M GLAD YOU ENJOYED IT; IT MADE THE EFFORT WORTHWHILE.

DAN-SAN, IT WAS YAMAOKA-SAN WHO TOLD YOU THAT KURITA-SAN WOULD BE HAPPY IF YOU BROUGHT HER IKAMESHI AS A SOUVENIR, WASN'T IT?

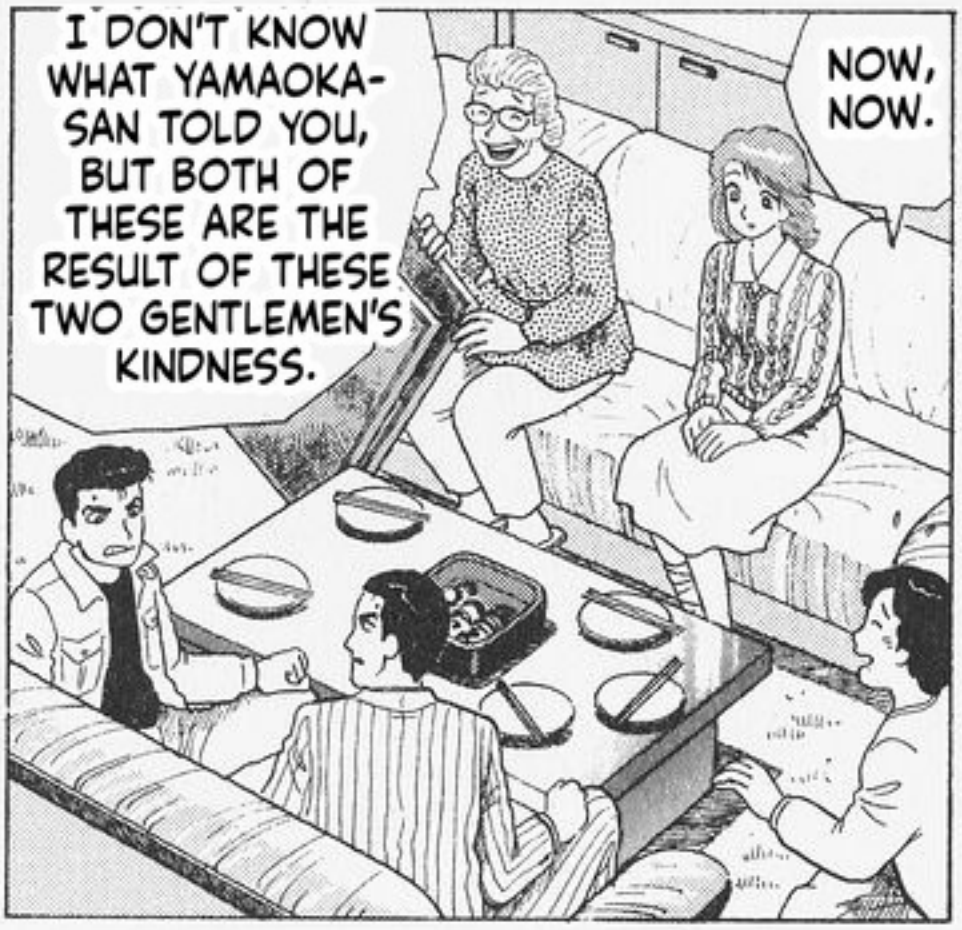
WHAT ARE YOU TALKING ABOUT? YOU WERE PLANNING TO BRING SOMETHING ELSE AS A GET-WELL GIFT

UNTIL YAMAOKA-SAN ADVISED YOU TO BRING SOMETHING ONLY A PHOTOGRAPHER COULD GIVE, WHICH IS WHY YOU BROUGHT THAT.

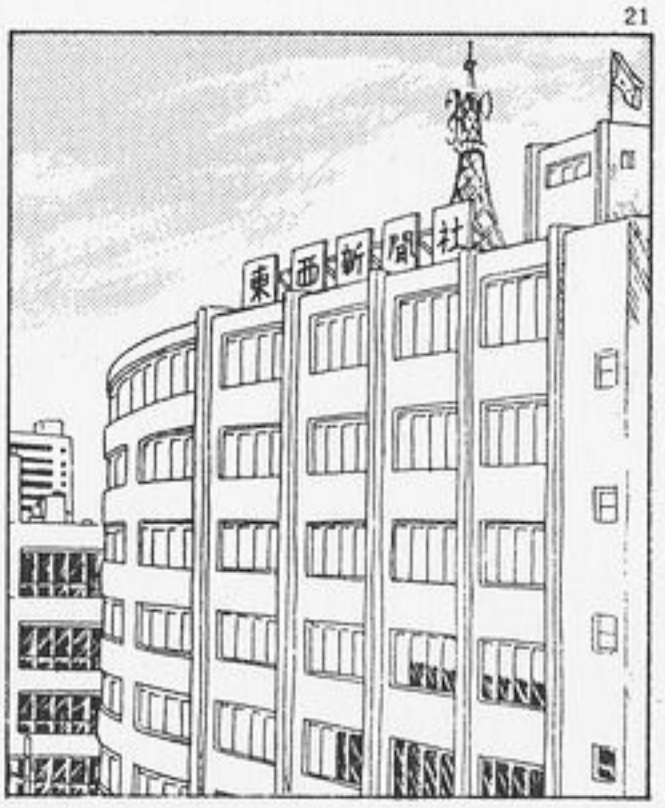
THIS IKAMESHI WASN'T DAN-SAN'S DOING.


IN THAT CASE, I'M THE ONE WHO COOKED THE SQUID RICE!
I'M THE ONE WHO TOOK THE PHOTOS!

SO THAT'S HOW IT WAS... YAMAOKA-SAN DID THAT...


I DON'T KNOW WHAT YAMAOKA-SAN TOLD YOU, BUT BOTH OF THESE ARE THE RESULT OF THESE TWO GENTLEMEN'S KINDNESS.
NOW, NOW.

BUT, HE HASN'T COME TO SEE YOU HIMSELF, HAS HE?
I SEE... SO HE WENT TO PRESIDENT DAN AND KINJO-SAN...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WELL THEN, SEE YOU LATER...

HMM, I WONDER ABOUT THAT...

ZZZZZ

BUT IN PRACTICE, IT'S THE SAME AS IF YAMAOKA-SAN CAME TO VISIT ME HIMSELF.

WHY DON'T YOU GO VISIT HER YOURSELF!

YOU LAZY, INSENSITIVE MAN!

WHY YOU!

WHAT DID I DO TO PISS HER OFF THIS TIME?

WH...?

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IN ANOTHER TEN DAYS, I'LL EVEN BE ABLE TO COMPETE IN THE OLYMPICS.

YES, PERFECTLY.

SO, IS YOUR LEG DOING OKAY NOW?

HELLO! I HAVE A DELIVERY FOR MS. KURITA YUKO!

IT'S WHAT YOU'D CALL A BLESSING IN DISGUISE.

HA HA HA, HA, HA, HA, HA! BUT I'M GLAD YOU RECOVERED FASTER THAN EXPECTED.

2

WOW, THIS IS INCREDIBLE.

OH MY, FROM PRESIDENT DAN.

TO CELEBRATE MS. YUKO KURITA'S FULL RECOVERY, I'VE COME TO DELIVER FLOWERS FROM MR. DAN OF 'DAIKENSHA'.

ふぁ〜〜〜っ
YO.

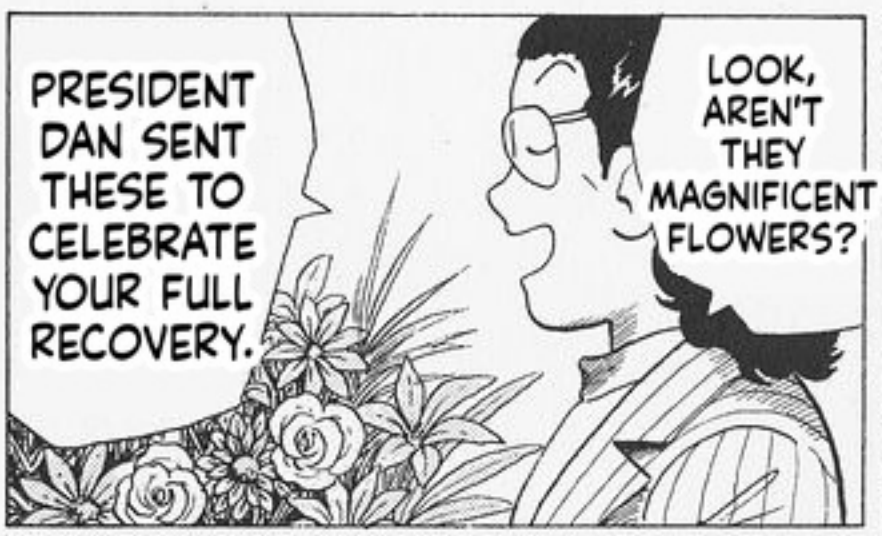
OH DEAR, THIS IS SO OVER THE TOP...

IT'S A CLEAR EXPRESSION OF MR. DAN'S FEELINGS FOR YOU.
THERE'S NOTHING TO BE TROUBLED ABOUT, IS THERE?

WHAT A WASTE. IF I HAD A SPRAIN LIKE THAT, I'D TAKE AT LEAST SIX MONTHS OFF.
OH... KURITA-SAN, YOU'RE BACK AT WORK ALREADY?

GOOD MORNING.

3


PRESIDENT DAN SENT THESE TO CELEBRATE YOUR FULL RECOVERY.
LOOK, AREN'T THEY MAGNIFICENT FLOWERS?

HMM.

YAMAOKA〜〜! HOW ABOUT I MAKE IT SO YOU CAN TAKE THE REST OF YOUR LIFE OFF〜〜!

SHUT UP! JUST GO BACK TO TAKING A NAP ALREADY!

WHAT'S THAT SUPPOSED TO MEAN?!

SIGH... THIS IS HOPELESS...

I'D RATHER HAVE SOMETHING WE CAN ALL EAT INSTEAD OF FLOWERS.

OH, IF IT ISN'T THE BIG SHOTS FROM WEEKLY TIME.

HELLO, EXCUSE US FOR THE INTRUSION.

4

HOHO, SO THE NEXT 'ULTIMATE MENU' VS. 'SUPREME MENU' BATTLE WILL BE ABOUT SALMON...

LOOKS LIKE NAPPING IS OUT OF THE QUESTION NOW...

NOW THAT THE DUO FROM WEEKLY TIME IS HERE,

SALMON IS OFTEN CALLED 'AUTUMN AJI,' AND THE FISHING SEASON IS CURRENTLY AT ITS PEAK.

THE MARKETS ARE ALSO WELL-STOCKED WITH THEM.

IT SOUNDS GOOD; SALMON IS A POPULAR FISH, AFTER ALL...

I BELIEVE NOW IS THE PERFECT TIME TO FEATURE SALMON.

AND FROM THE END OF THE YEAR THROUGH NEW YEAR'S, SALTED SALMON ALSO MAKES AN APPEARANCE.

FINE BY ME, SALMON OR WHATEVER.

WHAT DO YOU THINK, MS. KURITA, YAMAOKA?

ACTUALLY, WE'VE ALREADY RECEIVED INFORMAL CONSENT FROM MR. KAIBARA YUZAN.

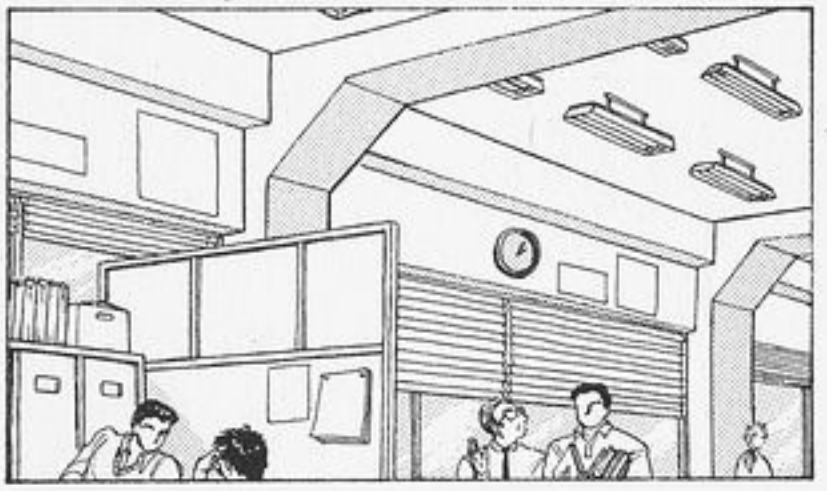
I THINK IT'S QUITE AN INTERESTING IDEA.

DEPENDING ON HOW IT'S PREPARED, SALMON CAN BE EITHER A COMMON DISH OR A HIGH-END DELICACY,

MASTER KAIBARA SAYS THAT SALMON IS INTERESTING BECAUSE THERE ARE SO MANY WAYS TO COOK IT.

SO, THIS TIME IT'S SALMON.
THEN, IT'S SETTLED.

SALMON, HUH? THAT'S A TROUBLESOME SUBJECT...



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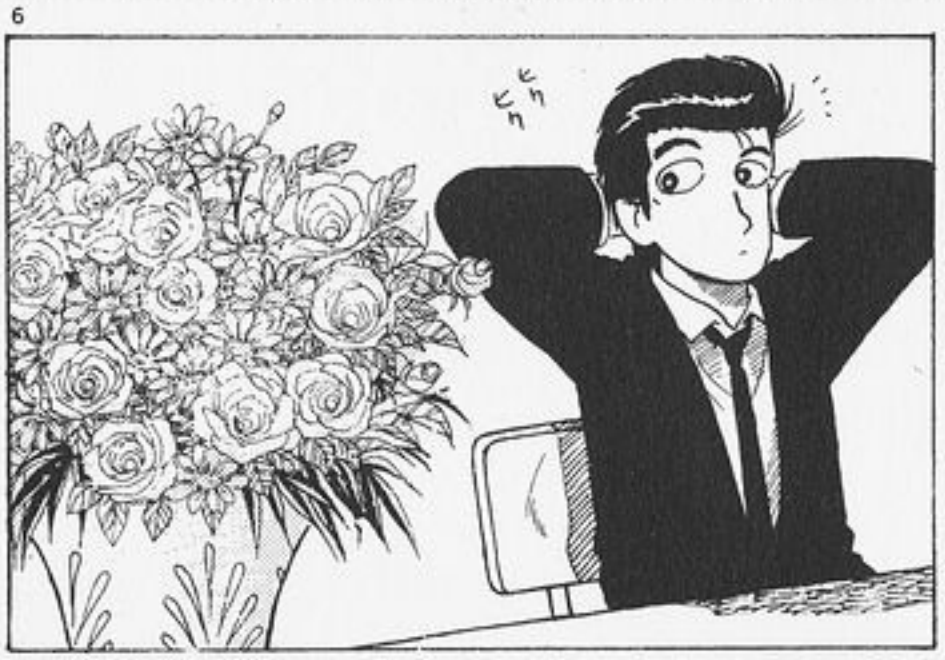
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COME TO THINK OF IT, IT'S SO COMMONPLACE IN OUR DAILY LIVES THAT IT'S ACTUALLY QUITE DIFFICULT.

IT'S FINE! DON'T LISTEN TO A WORD THIS MAN SAYS!

A FAINT SCENT OF FLOWERS IS NICE, BUT WHEN IT'S THIS INTENSE, IT'S A BIT MUCH...

UGH... THAT'S QUITE A PUNGENT SCENT.

OH, I'M SORRY, SHALL WE MOVE THEM SOMEWHERE ELSE?

DON'T 'HMM' ME, ANY WOMAN IS HAPPY TO RECEIVE FLOWERS.

HMM?

IF YOU DON'T HAVE THE TACT TO GIVE FLOWERS YOURSELF, NO WOMAN WILL EVER GIVE YOU THE TIME OF DAY.

7

HMM... SO GETTING FLOWERS MAKES YOU THAT HAPPY...

KNOWING HOW MUCH THE OTHER PERSON CARES MAKES MY HEART FLUTTER.

ESPECIALLY WHEN RECEIVING SO MANY MAGNIFICENT FLOWERS LIKE THESE.

JIL JIL JIL

YES, THIS IS KURITA, PLEASE HOLD!

OH, PRESIDENT DAN!

YES, CULTURE DEPARTMENT.

I-DON'T KNOW HOW TO THANK YOU...

THIS IS KURITA. THANK YOU SO MUCH FOR ALL THE WONDERFUL FLOWERS TODAY.

AH, YES...

MS. KURITA, IT'S PRESIDENT DAN.

YOU FINALLY UNDERSTAND, DON'T YOU?

8

FLOWERS...

IT'S THE FLOWERS, ISN'T IT...

THANKS TO THE FLOWERS, MS. KURITA IS SPEAKING IN A MUCH MORE OPEN AND INTIMATE TONE THAN USUAL, WOULDN'T YOU SAY?

THERE, YOU SEE?

HMM, I SEE.

OISHINBO 30

I DIDN'T REALIZE IT WAS A FLOWER...

IT'S BETTER THAN NOT NOTICING AT ALL.

IT'S FAR TOO LATE TO BE REALIZING THIS NOW, BUT,

THAT'S RIGHT. IT'S NOT JUST ABOUT FLOWERS, BUT THE SENTIMENT OF GIVING THEM IS WHAT'S FUNDAMENTAL.

.....

I'VE COME UP WITH THE ULTIMATE SALMON DISH!

IT'S A FLOWER! A FLOWER!

9

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I'M DONE WITH YOU!

GYAAAH!

I CAME UP WITH AN IDEA FOR THE UPCOMING SALMON CHALLENGE, AND I WANTED TO BORROW OKABOSHI-SAN'S EXPERTISE.

TO OKABOSHI'S PLACE.

WHERE ARE YOU GOING?

SEE YA.

WHAT?! WHY DIDN'T YOU TELL ME?!

TO DECIDE SOMETHING LIKE THAT ON YOUR OWN WITHOUT EVEN CONSULTING ME... THAT'S JUST CRUEL!

WHAT ARE YOU TALKING ABOUT?! CREATING THE 'ULTIMATE MENU' IS MY JOB TOO!

AND OKABOSHI-SAN'S RESTAURANT IS FULLY BOOKED EVERY NIGHT EXCEPT TONIGHT...

NO, I MEAN, YOU HAD PLANS WITH DAN-SAN TONIGHT, RIGHT?

SHE TOLD ME NOT TO GET IN THE WAY OF YOUR DATE...

WELL, UH... YOU SEE...

10

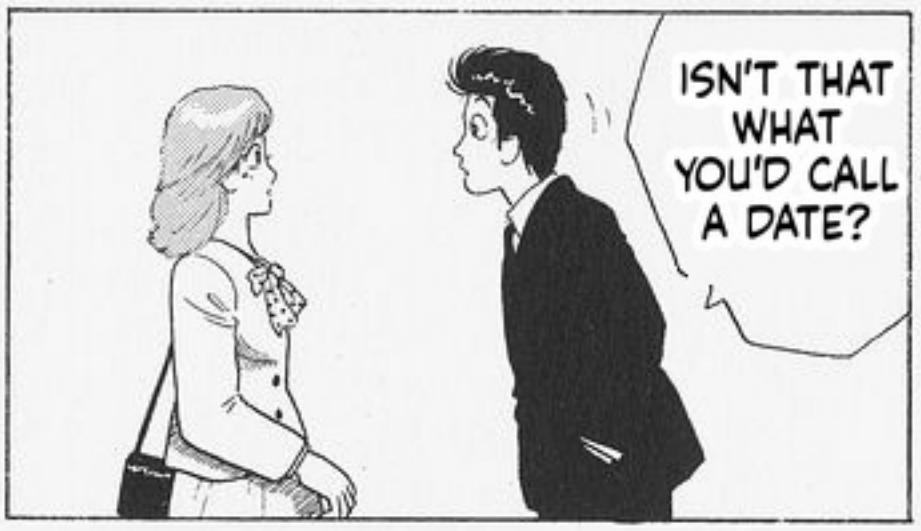
IT'S NOT A DATE! WE'RE JUST HAVING A MEAL TOGETHER!

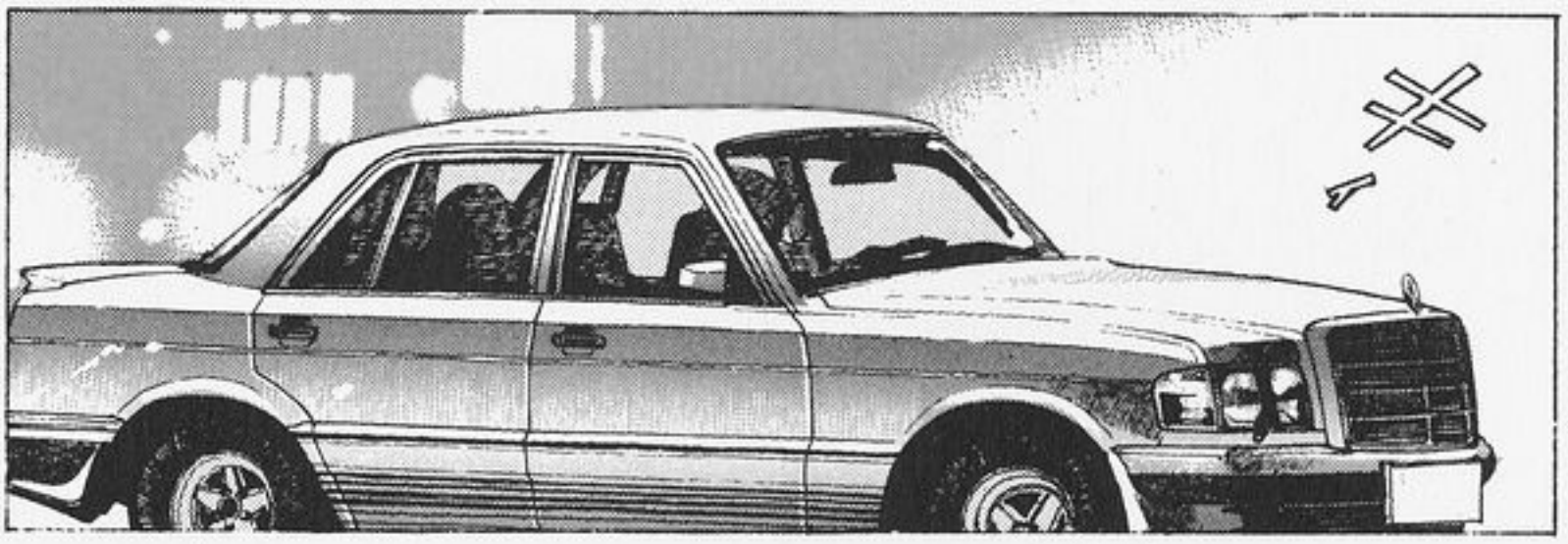
WHAT ABOUT MS. ARAKAWA?

IT'S JUST... MRS. ARAKAWA SAID...

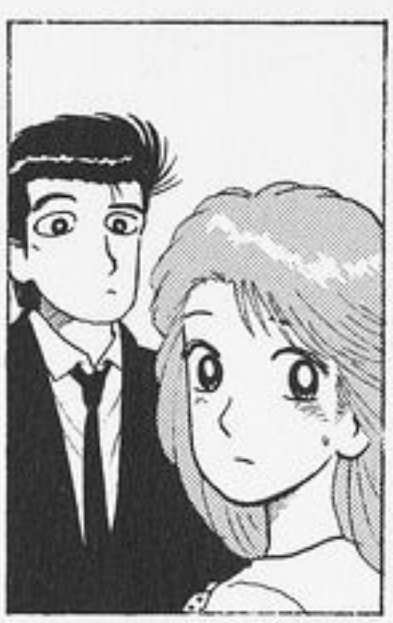
A-AH... I DIDN'T MEAN IT LIKE THAT.

IT IS NOT!


ISN'T THAT WHAT YOU'D CALL A DATE?

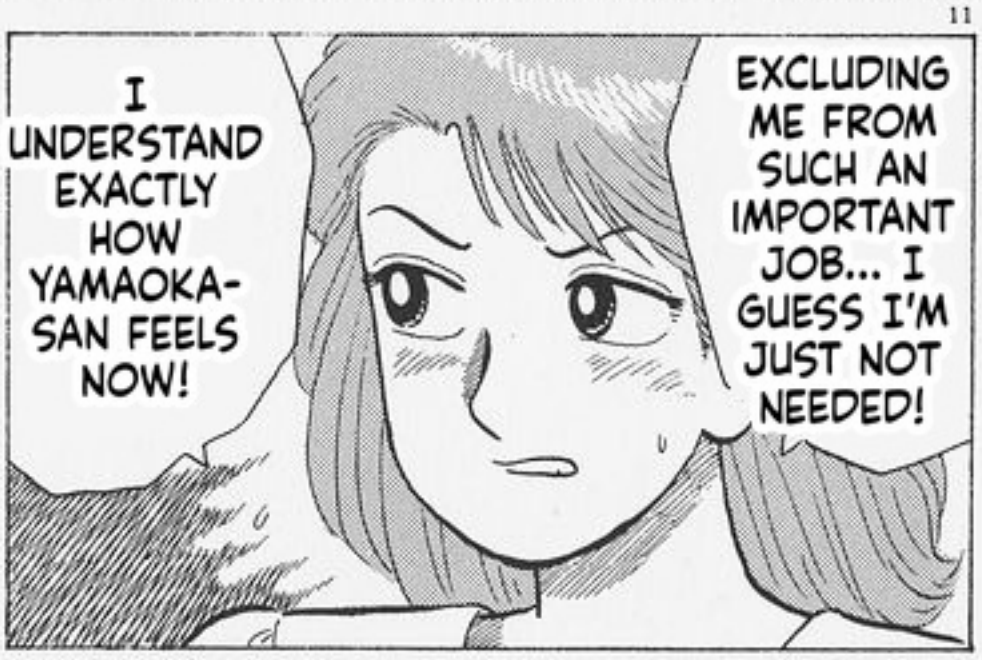


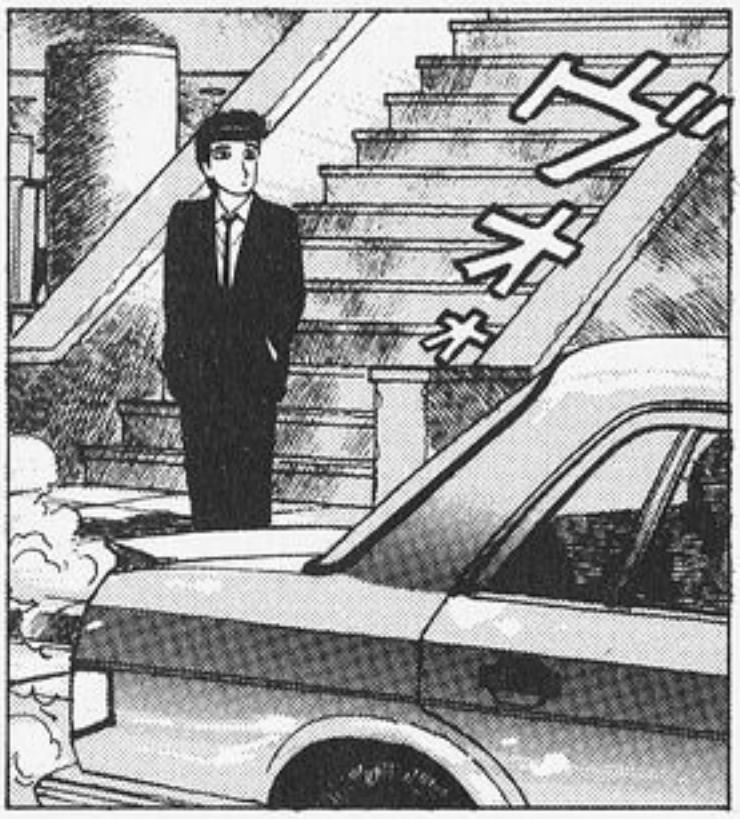
I'M GOING!



KURITA-SAN, SORRY TO KEEP YOU WAITING.

11


I UNDERSTAND EXACTLY HOW YAMAOKA-SAN FEELS NOW!
EXCLUDING ME FROM SUCH AN IMPORTANT JOB... I GUESS I'M JUST NOT NEEDED!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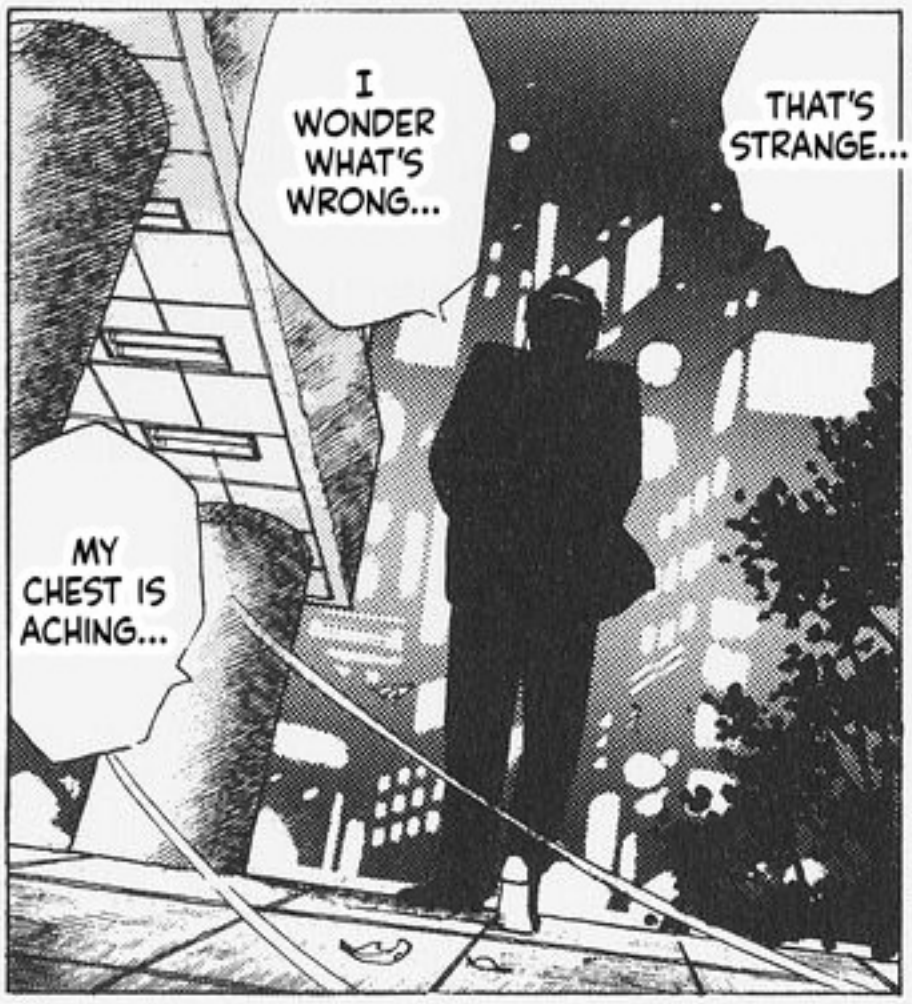
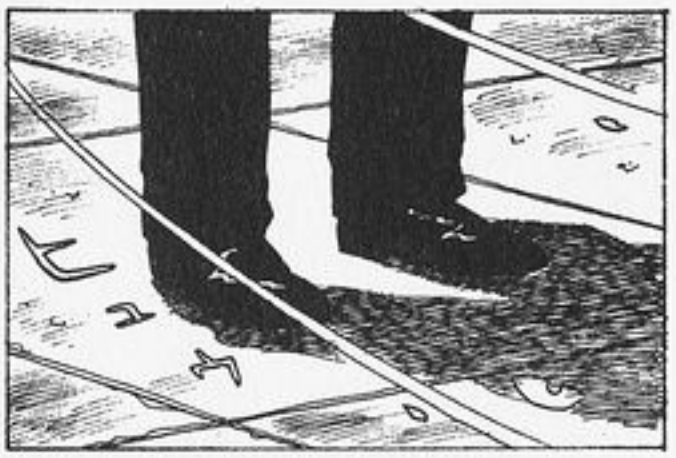
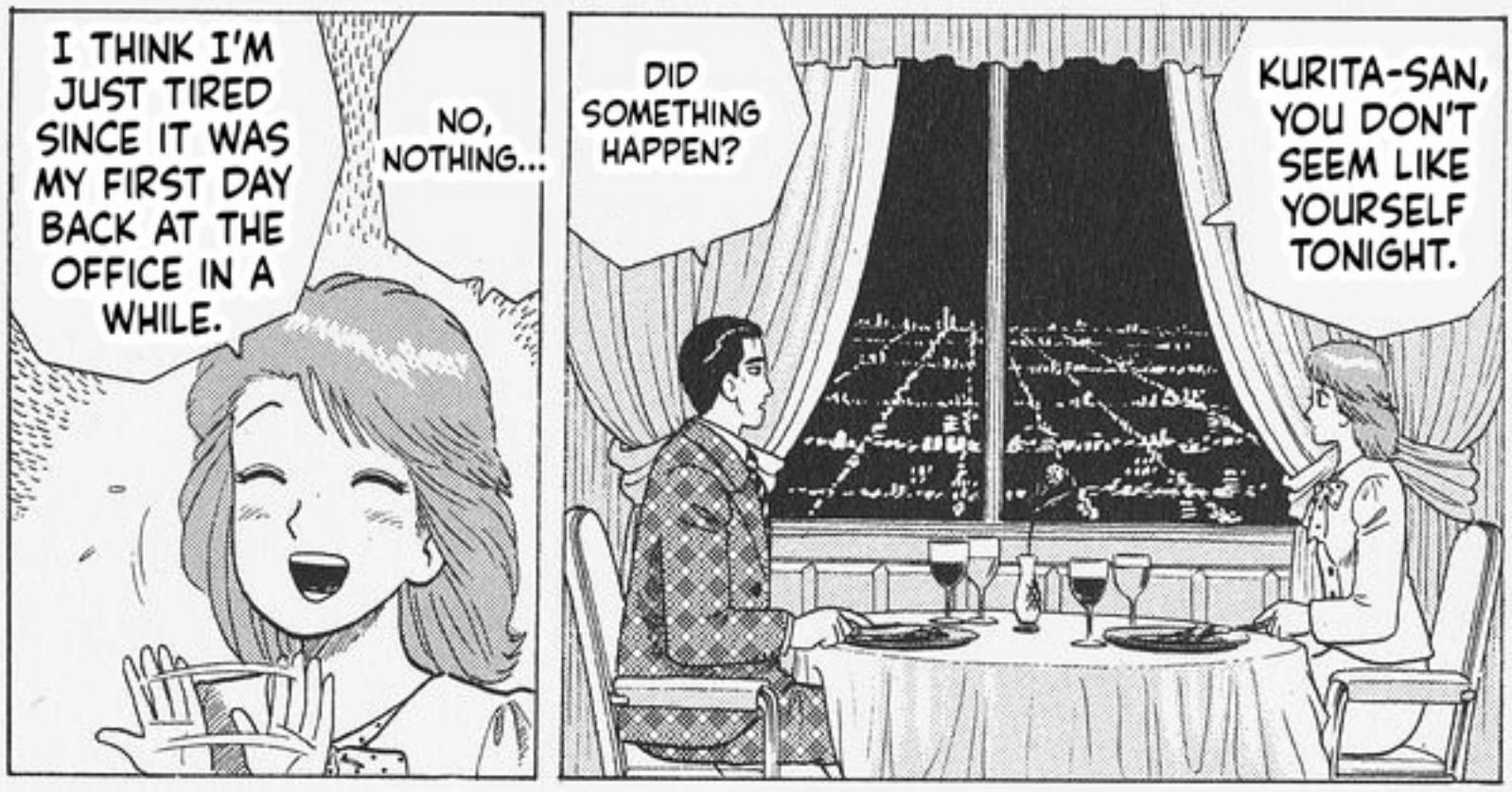
WELL, I PROBABLY SHOULD HAVE AT LEAST SAID SOMETHING TO HER...
GOOD GRIEF... IT'S NOT LIKE I WAS TRYING TO EXCLUDE HER...


I WONDER WHAT'S WRONG...
MY CHEST IS ACHING...

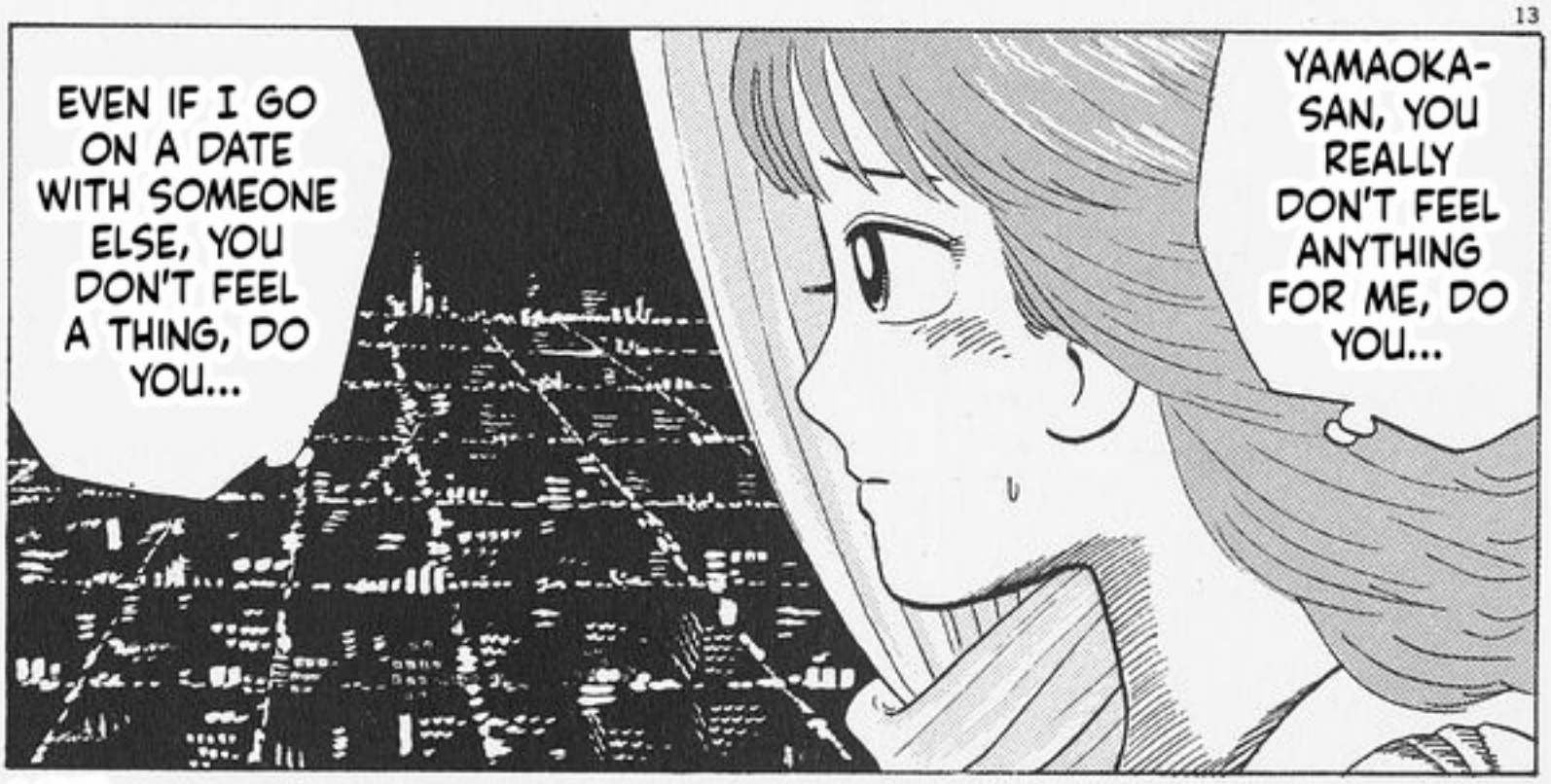

THAT'S STRANGE...

12

RESTAURANT


I THINK I'M JUST TIRED SINCE IT WAS MY FIRST DAY BACK AT THE OFFICE IN A WHILE.
NO, NOTHING...
DID SOMETHING HAPPEN?
KURITA-SAN, YOU DON'T SEEM LIKE YOURSELF TONIGHT.
I'M SORRY...
WELL THEN, LET'S FINISH DINNER EARLY AND I'LL TAKE YOU HOME.

13


EVEN IF I GO ON A DATE WITH SOMEONE ELSE, YOU DON'T FEEL A THING, DO YOU...
YAMAOKA-SAN, YOU REALLY DON'T FEEL ANYTHING FOR ME, DO YOU...

YOU HAVE A PLAN TO WIN, RIGHT?

THE 'ULTIMATE' VS. 'SUPREME' SALMON BATTLE IS TOMORROW,

PROPRIETOR'S OFFICE

東西新聞社

YAMAOKA-SAN SEEMS TO BE WORKING HARD, SO I'M SURE IT'LL BE FINE.

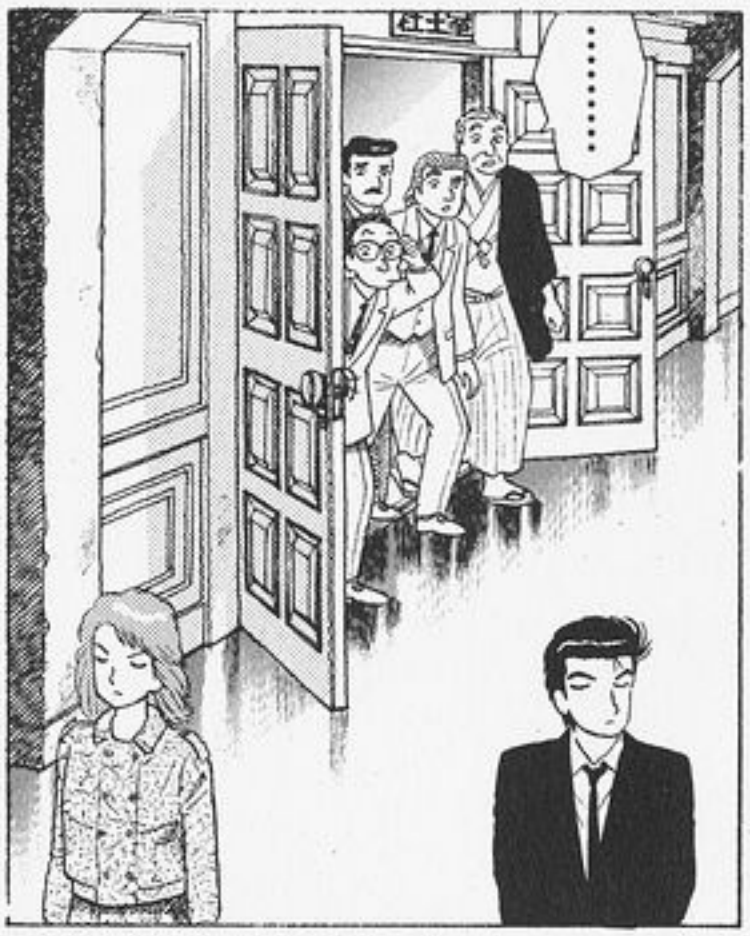
HOW ABOUT IT, KURITA-KUN?

14

IF KURITA-SAN SAYS SO, THEN IT MUST BE FINE.

YAMAOKA, ARE YOU GOING TO BE OKAY?

HM?

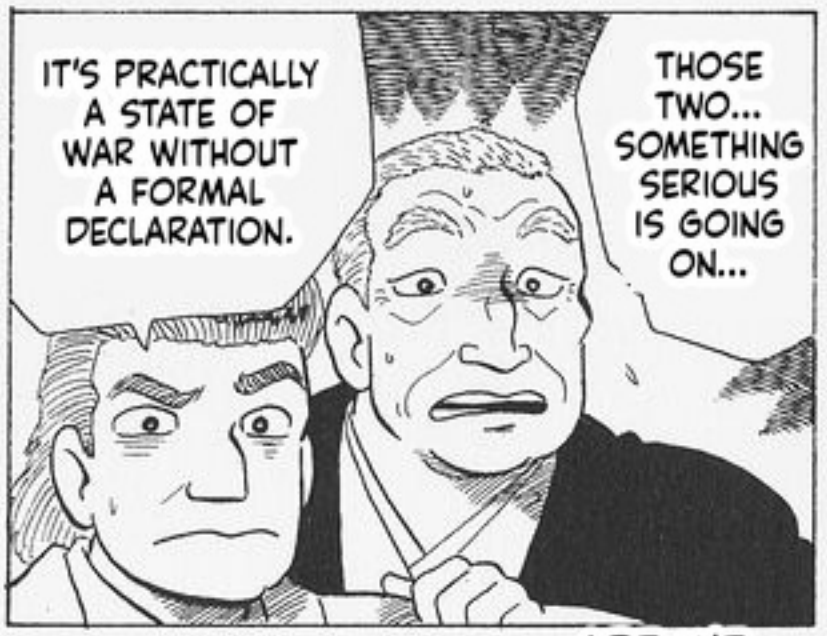


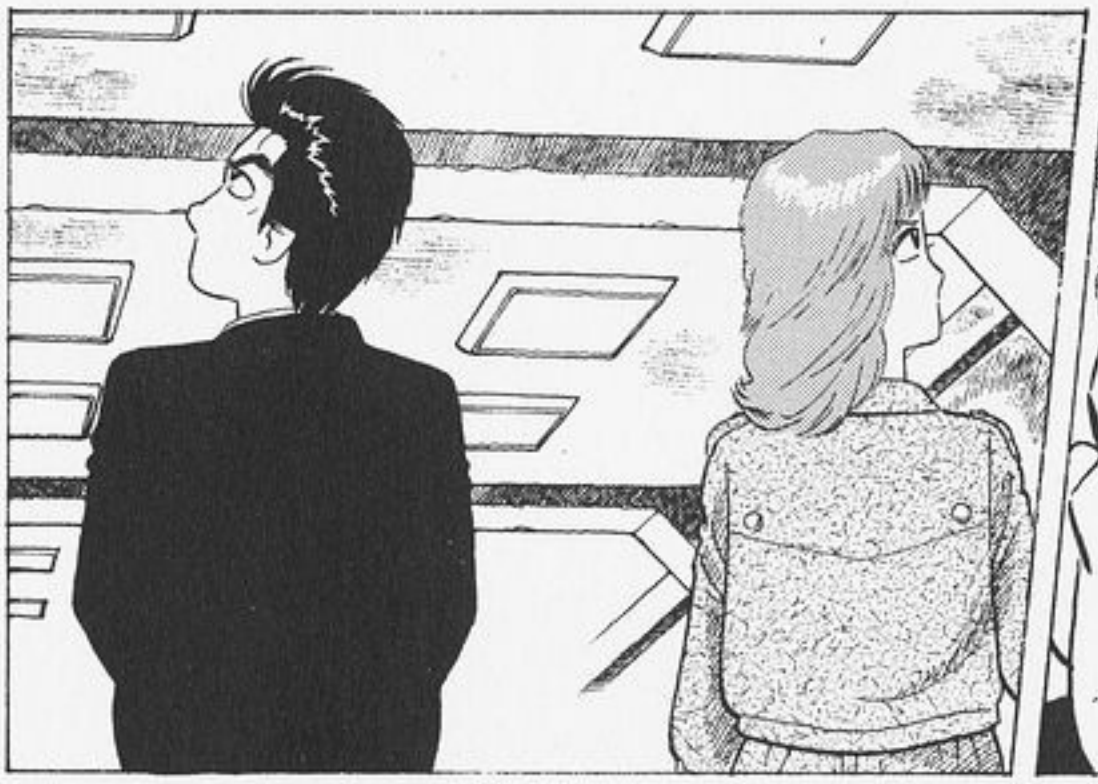
HEY NOW, IS SOMETHING THE MATTER WITH YOU ALL?

NOTHING.

NO, NOTHING AT ALL.

GOOD GRIEF, WHAT A MESS...
WE NEED TO FIX THIS...


IT'S PRACTICALLY A STATE OF WAR WITHOUT A FORMAL DECLARATION.
THOSE TWO... SOMETHING SERIOUS IS GOING ON...



ARE WE REALLY GOING TO BE OKAY FACING THE 'SUPREME' LIKE THIS...?!

RESTAURANT

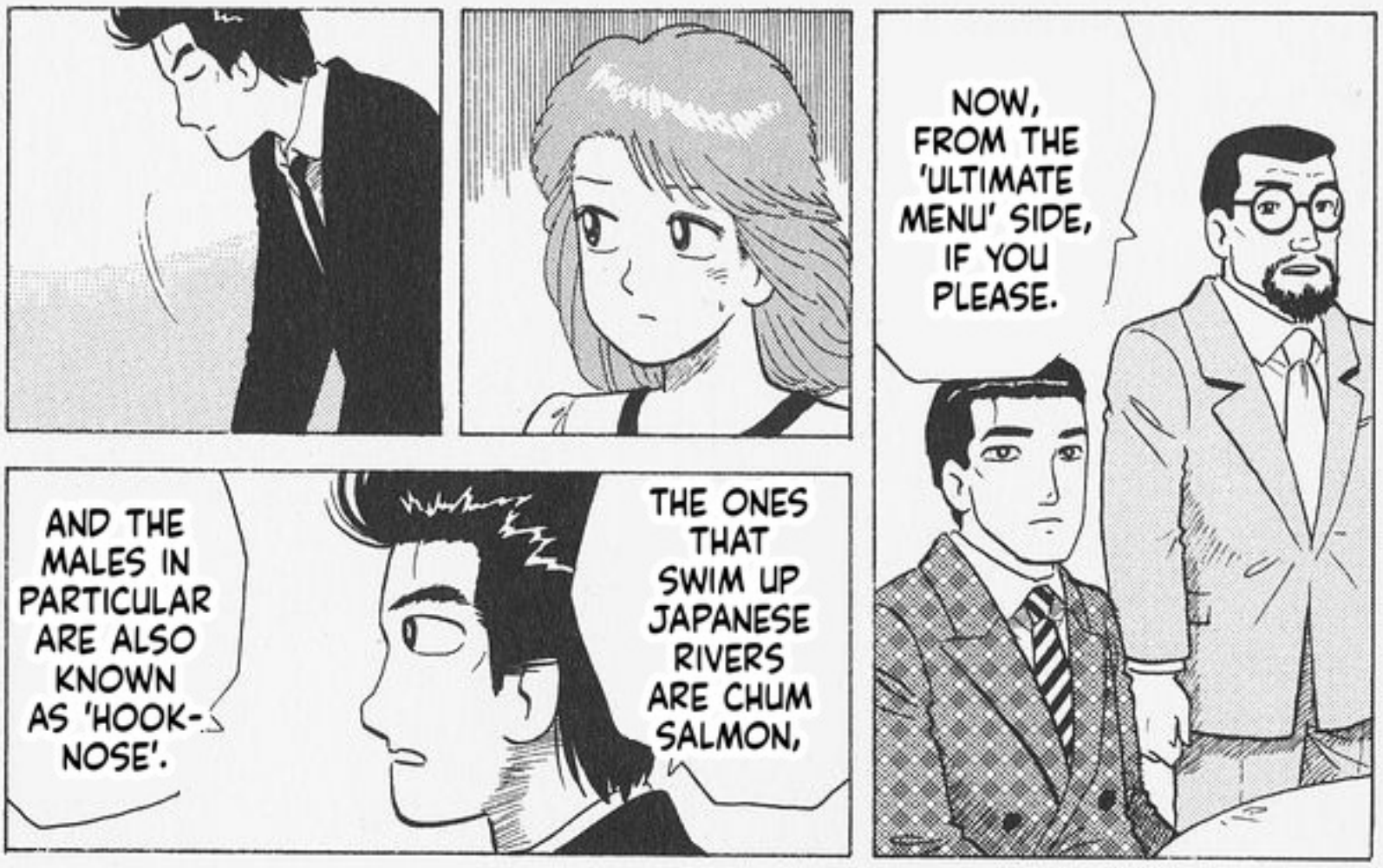
George's

FOR THIS ROUND OF THE 'ULTIMATE MENU' VERSUS 'SUPREME MENU' BATTLE, THE THEME IS SALMON...

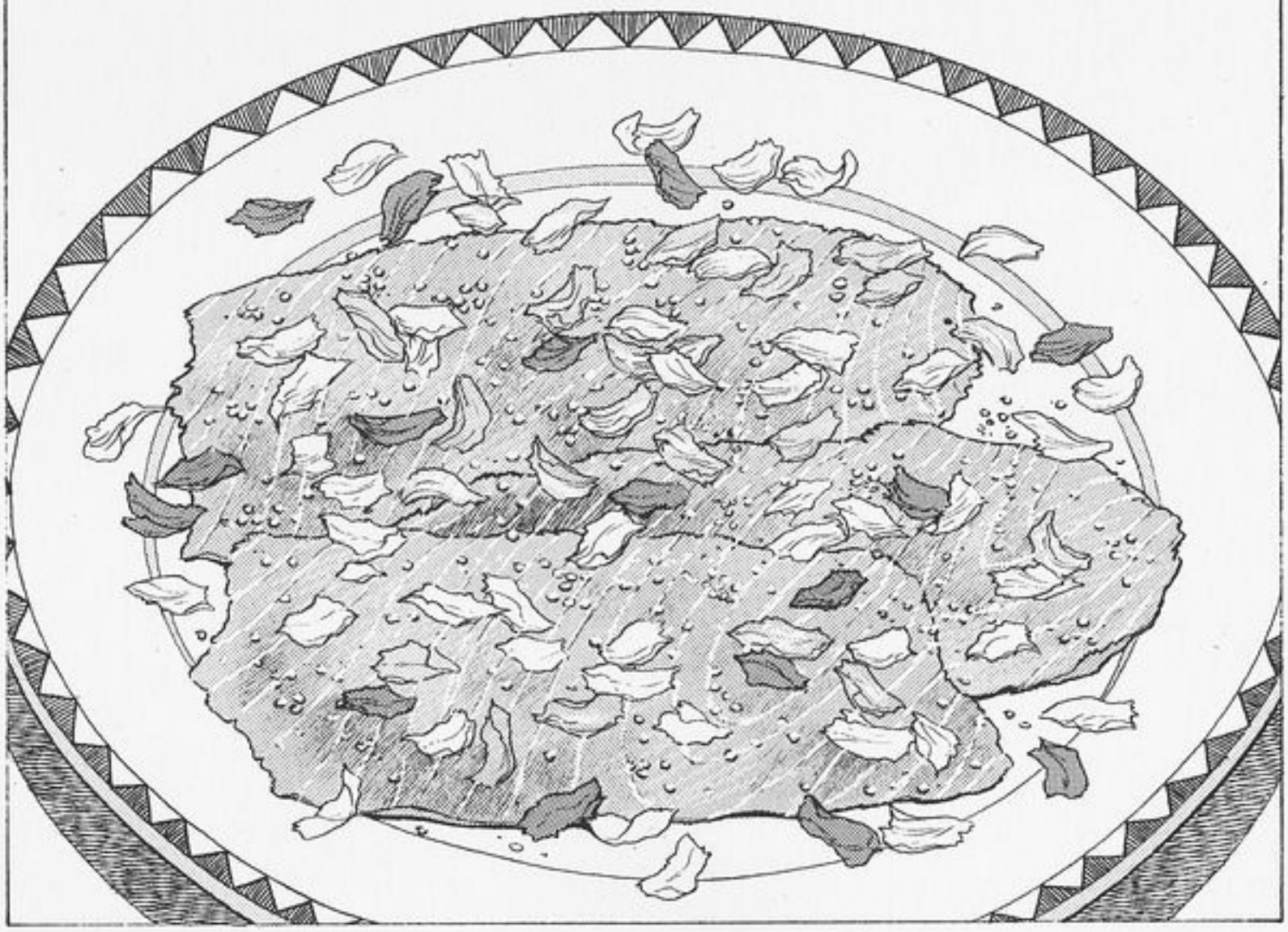
16

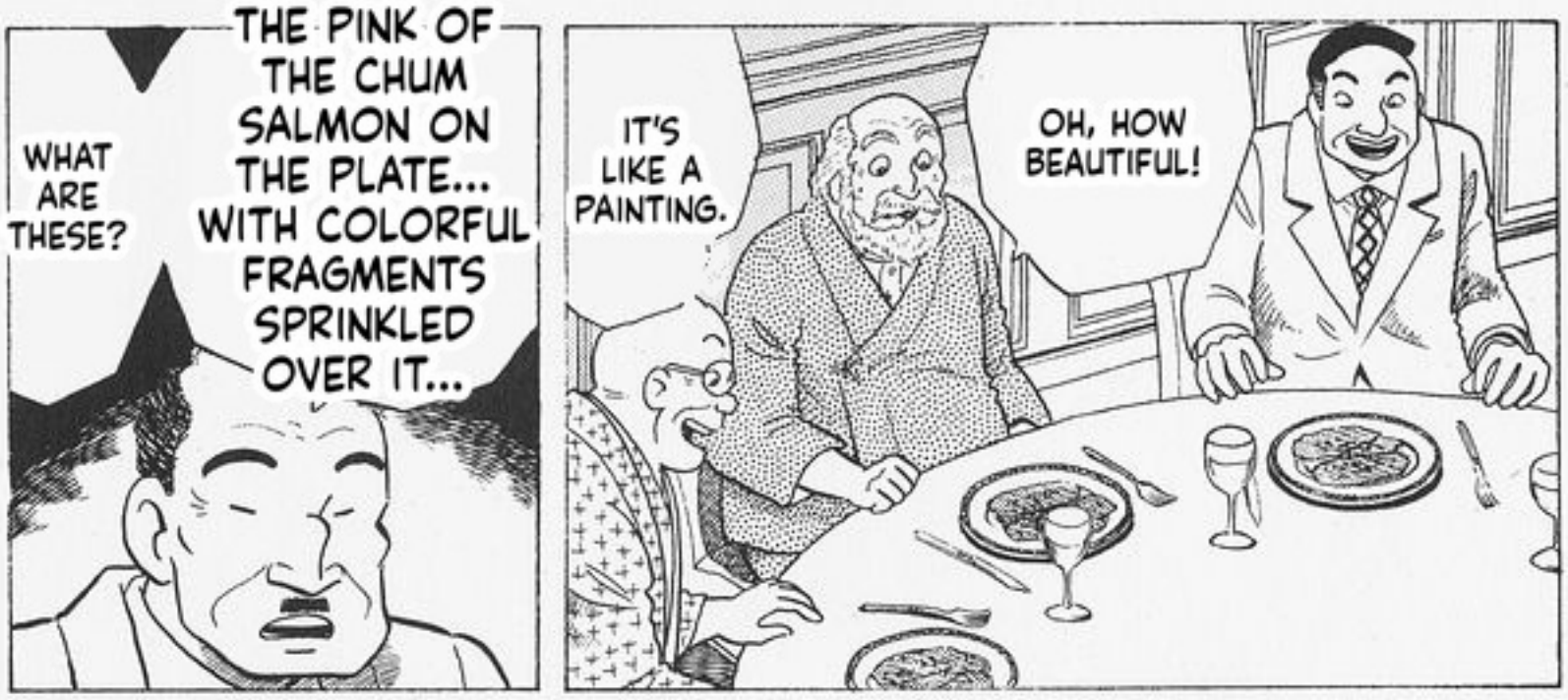
I AM VERY MUCH LOOKING FORWARD TO SEEING HOW YOU WILL PREPARE IT.

SALMON HAS LONG BEEN A FAMILIAR FISH TO THE COMMON PEOPLE.

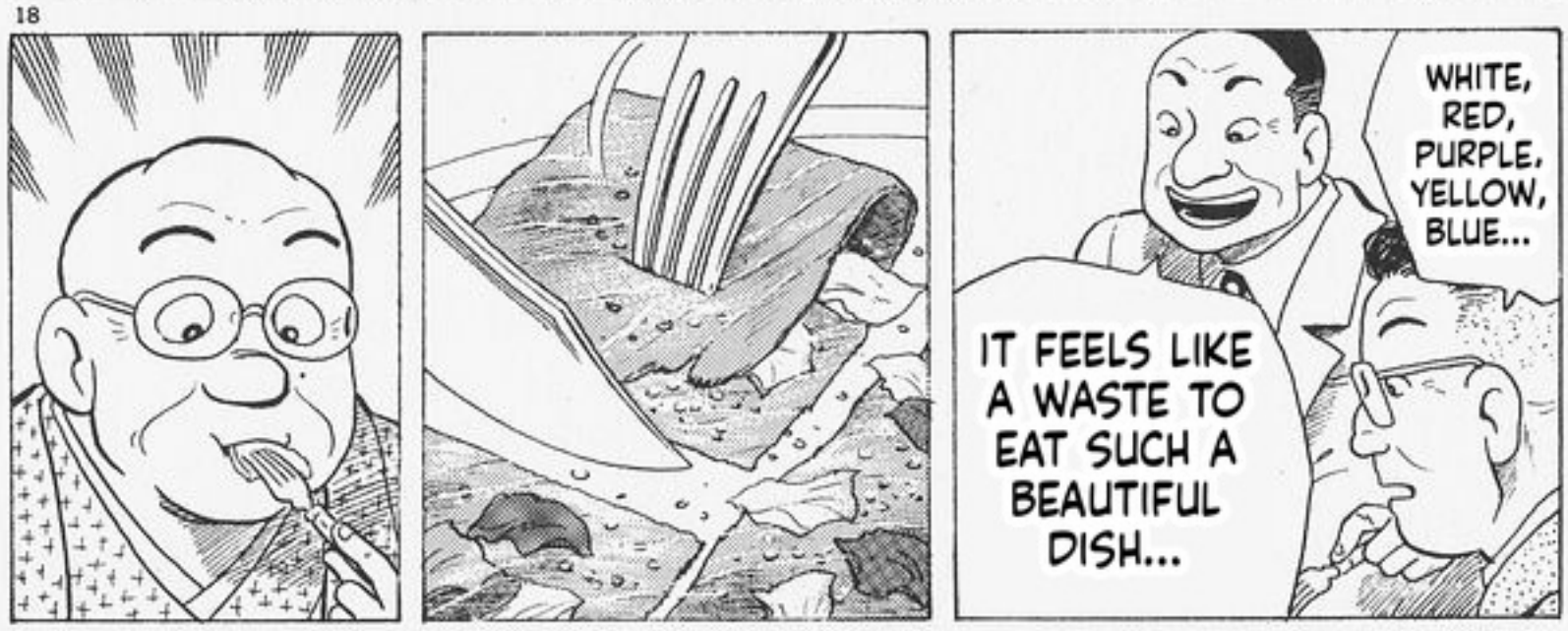

NOW, FROM THE 'ULTIMATE MENU' SIDE, IF YOU PLEASE.
THE ONES THAT SWIM UP JAPANESE RIVERS ARE CHUM SALMON,
AND THE MALES IN PARTICULAR ARE ALSO KNOWN AS 'HOOK-NOSE'.
SALMON RETURN TO RIVERS TO SPAWN, BUT SWIMMING UPSTREAM CONSUMES AN IMMENSE AMOUNT OF ENERGY.
THEREFORE, SALMON CAUGHT IN THE RIVER ARE THIN AND NOT DELICIOUS.
UNLESS IT IS SALMON CAUGHT IN THE SEA BEFORE ENTERING THE RIVER, IT IS NOT WORTH EATING.
THAT IS WHY TODAY WE USED SALMON CAUGHT OFFSHORE FROM THE MOUTH OF THE ISHIKARI RIVER.

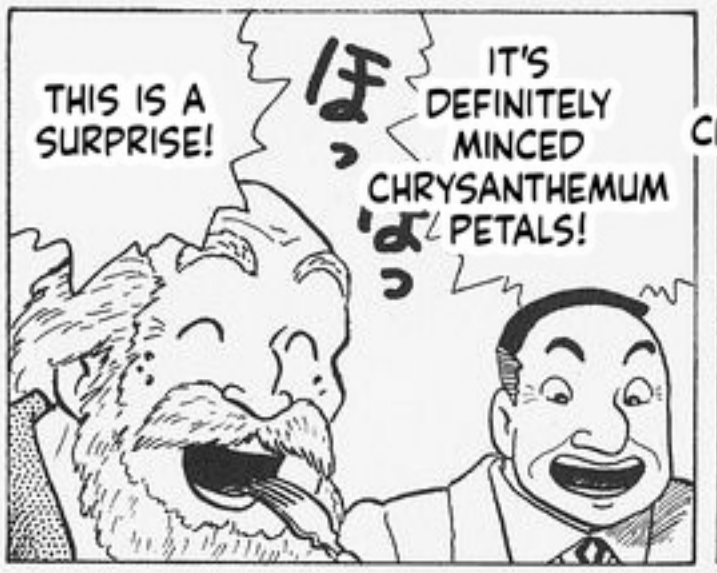
17

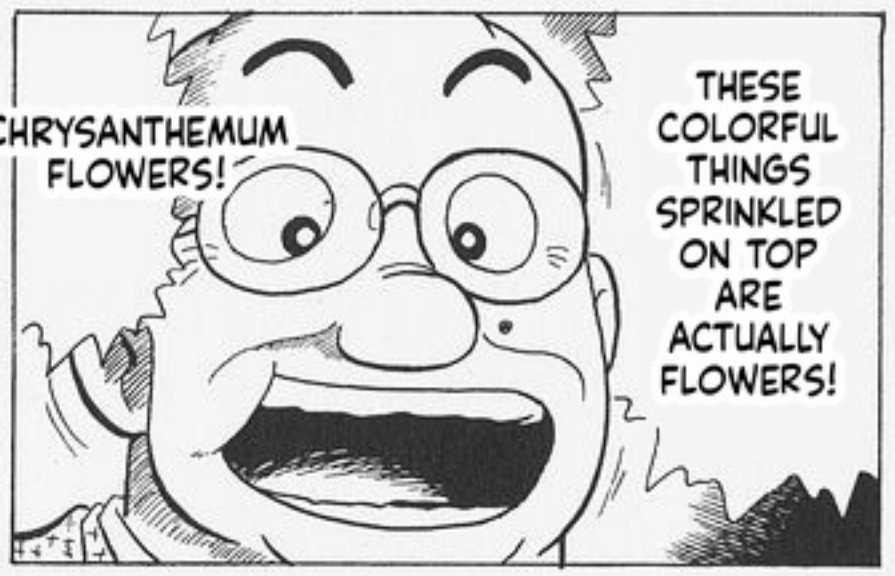



WHAT ARE THESE?
THE PINK OF THE CHUM SALMON ON THE PLATE... WITH COLORFUL FRAGMENTS SPRINKLED OVER IT...
IT'S LIKE A PAINTING.
OH, HOW BEAUTIFUL!

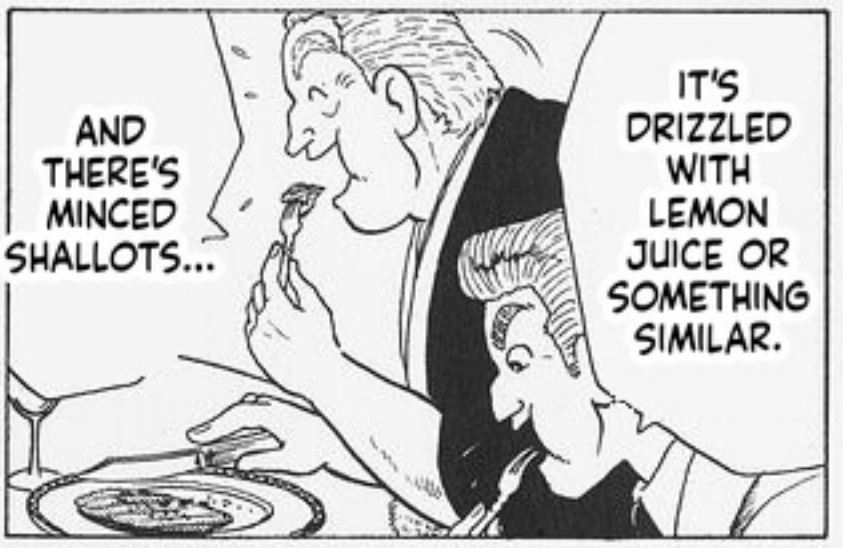
18

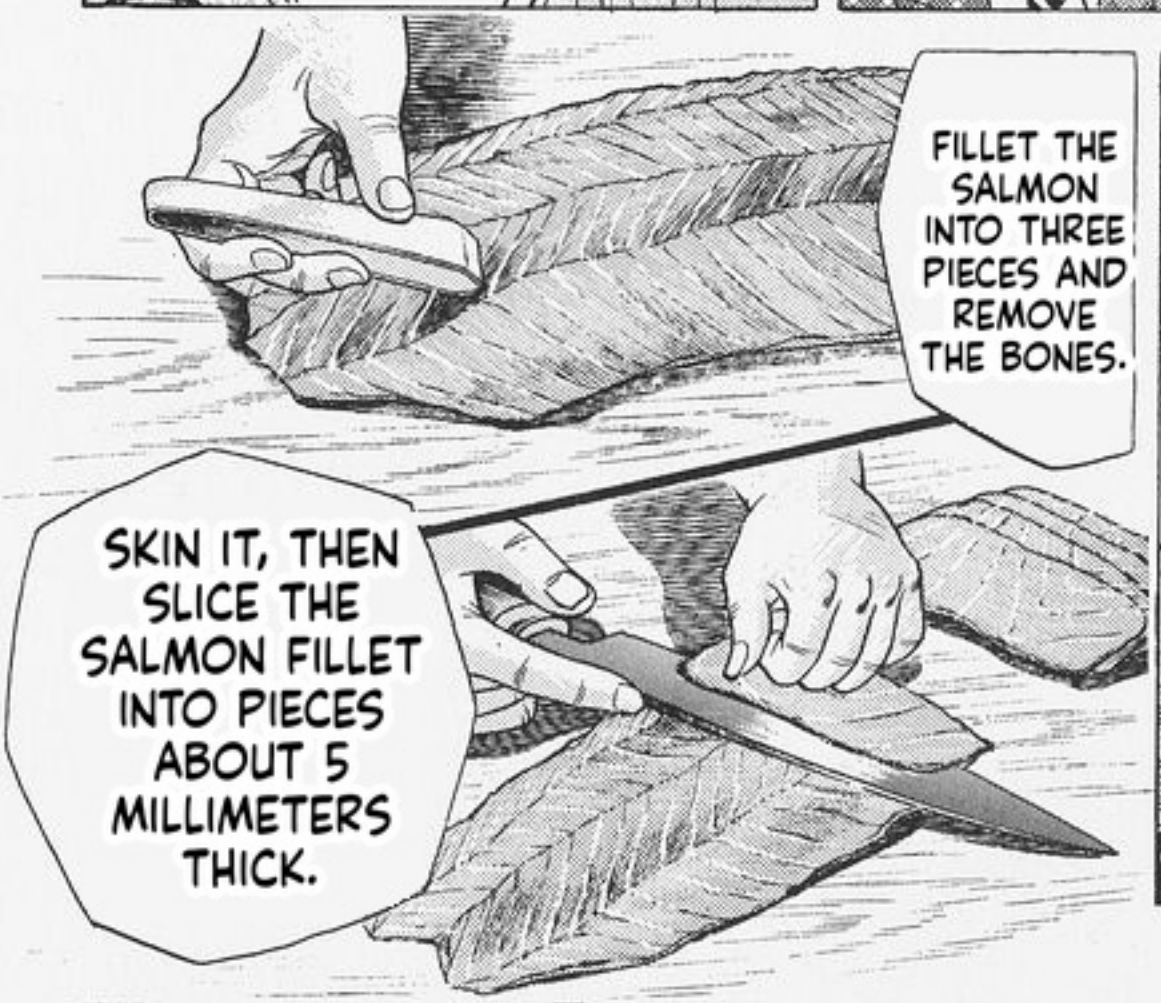

WHITE, RED, PURPLE, YELLOW, BLUE...
IT FEELS LIKE A WASTE TO EAT SUCH A BEAUTIFUL DISH...


THIS IS A SURPRISE!
IT'S DEFINITELY MINCED CHRYSANTHEMUM PETALS!


CHRYSANTHEMUM FLOWERS!
THESE COLORFUL THINGS SPRINKLED ON TOP ARE ACTUALLY FLOWERS!

SINCE IT'S THE SEASON WHERE WE CAN GET FRESH SALMON, I THOUGHT ABOUT EATING IT RAW.
SALMON MEAT TENDS TO GET DRY AND CRUMBLY WHEN YOU APPLY HEAT.
!


AND THERE'S MINCED SHALLOTS...
IT'S DRIZZLED WITH LEMON JUICE OR SOMETHING SIMILAR.


FILLET THE SALMON INTO THREE PIECES AND REMOVE THE BONES.
SKIN IT, THEN SLICE THE SALMON FILLET INTO PIECES ABOUT 5 MILLIMETERS THICK.

IT WILL HAVE A BETTER TEXTURE IF YOU POUND IT THIN ENOUGH TO BE TRANSLUCENT WHEN HELD UP TO THE LIGHT.

PLACE THE THINLY SLICED PIECES BETWEEN SHEETS OF PARCHMENT PAPER USED FOR BAKING SPONGE CAKES, AND GENTLY POUND THEM.

MIX LEMON JUICE AND OLIVE OIL TOGETHER TO PREPARE THE DRESSING.

FINELY MINCE THE SHALLOTS IN ADVANCE,

BE CAREFUL NOT TO BREAK THE FLESH, PEEL IT OFF THE PAPER OVER A PLATE, AND SPREAD IT OUT.

AFTER CHILLING IT IN THE REFRIGERATOR FOR THREE TO FOUR HOURS,

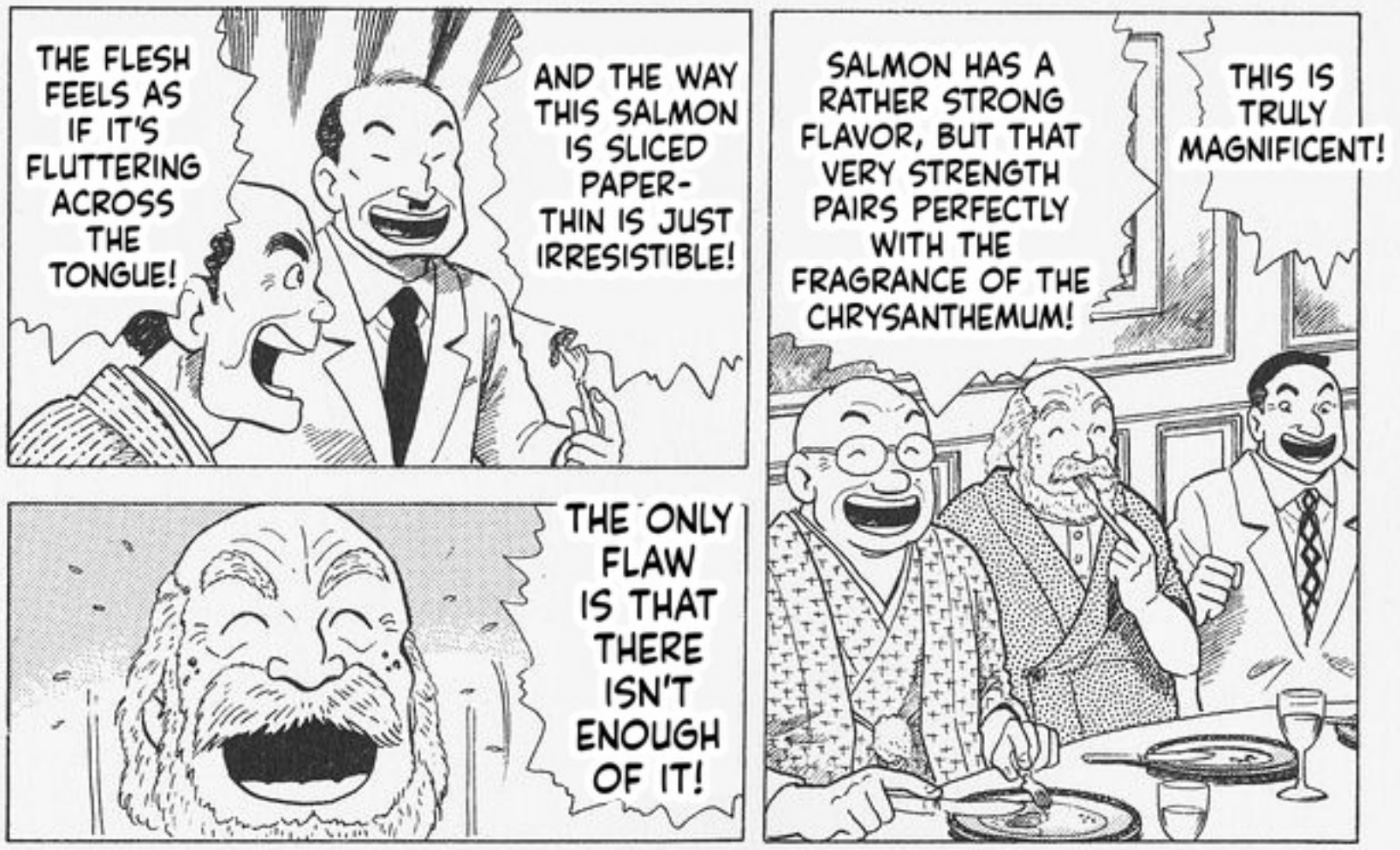
20

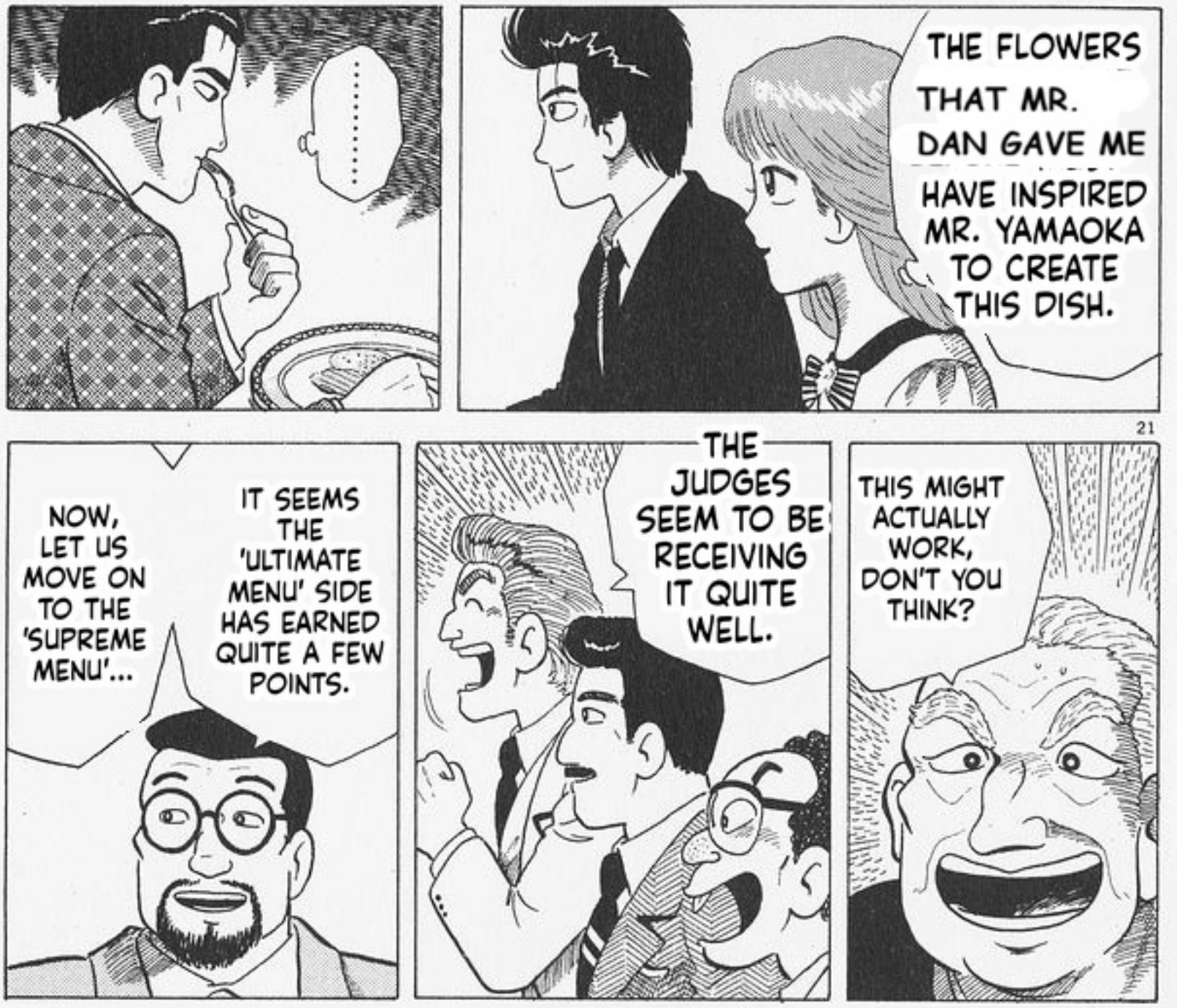
THE SCENT OF THESE CHRYSANTHEMUM FLOWERS NEUTRALIZES THE SALMON'S FISHINESS AND BRINGS OUT ONLY THE FLAVOR.

SPREAD THE DRESSING OVER THE SALMON,

CHOOSE CHRYSANTHEMUMS THAT DON'T HAVE TOO STRONG A FRAGRANCE.

SPRINKLE THE FINELY CHOPPED CHRYSANTHEMUM PETALS OVER THE TOP.


THE FLESH FEELS AS IF IT'S FLUTTERING ACROSS THE TONGUE!
AND THE WAY THIS SALMON IS SLICED PAPER-THIN IS JUST IRRESISTIBLE!
THE ONLY FLAW IS THAT THERE ISN'T ENOUGH OF IT!
SALMON HAS A RATHER STRONG FLAVOR, BUT THAT VERY STRENGTH PAIRS PERFECTLY WITH THE FRAGRANCE OF THE CHRYSANTHEMUM!
THIS IS TRULY MAGNIFICENT!


THE FLOWERS THAT MR. DAN GAVE ME HAVE INSPIRED MR. YAMAOKA TO CREATE THIS DISH.
21
NOW, LET US MOVE ON TO THE 'SUPREME MENU'...
IT SEEMS THE 'ULTIMATE MENU' SIDE HAS EARNED QUITE A FEW POINTS.
THE JUDGES SEEM TO BE RECEIVING IT QUITE WELL.
THIS MIGHT ACTUALLY WORK, DON'T YOU THINK?

WAIT!

I CANNOT EVALUATE THIS DISH.

IT MUST BE DISQUALIFIED!

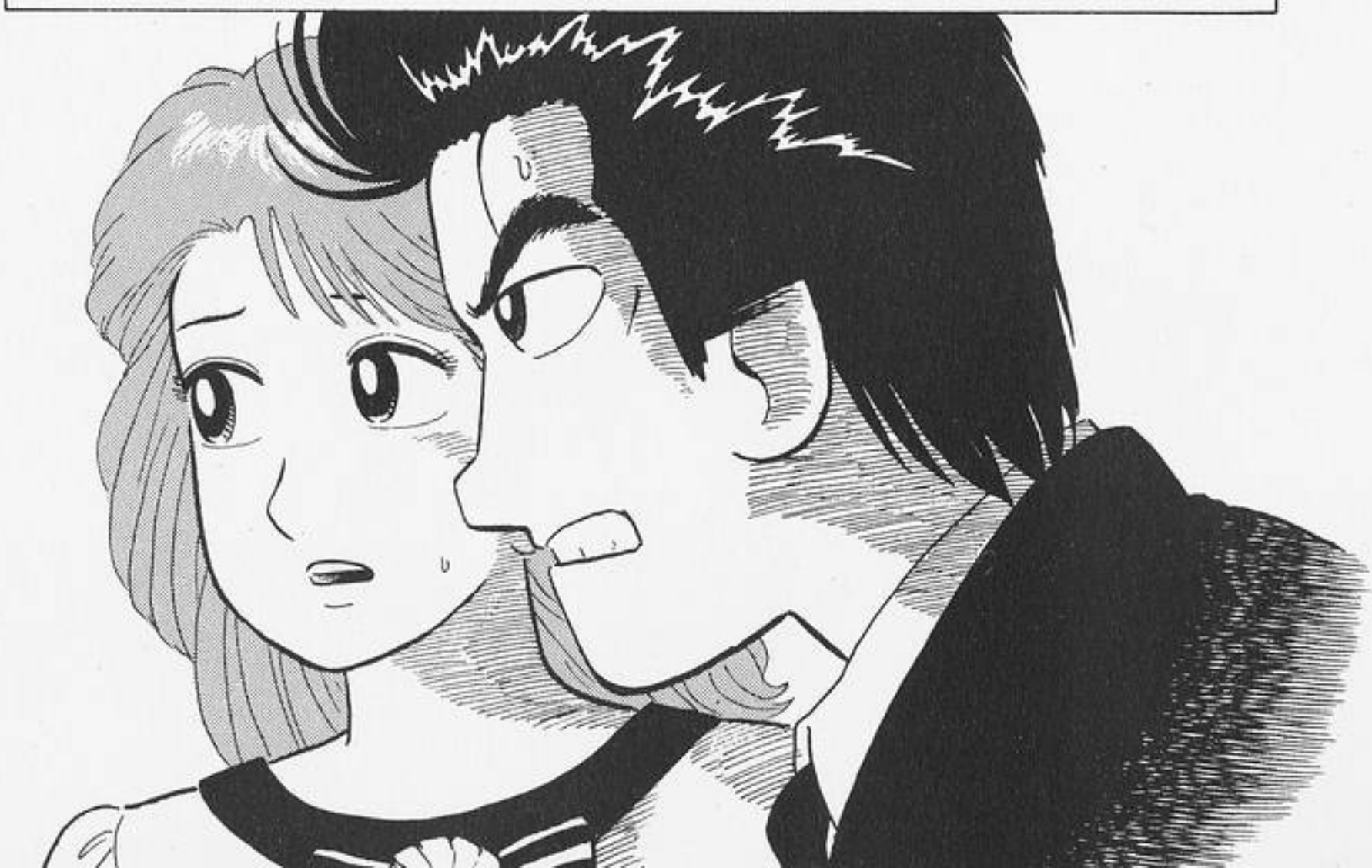
22

DISQUALIFIED?!

WHAT!

第5話

鮭勝負!!〈中編〉



NOW THEN, DID THEY VIOLATE SOME KIND OF RULE...?

WHY THE HELL IS YAMAOKA'S DISH DISQUALIFIED?!

DAMN YOU, WHAT KIND OF FILTHY ACCUSATIONS ARE YOU MAKING?!

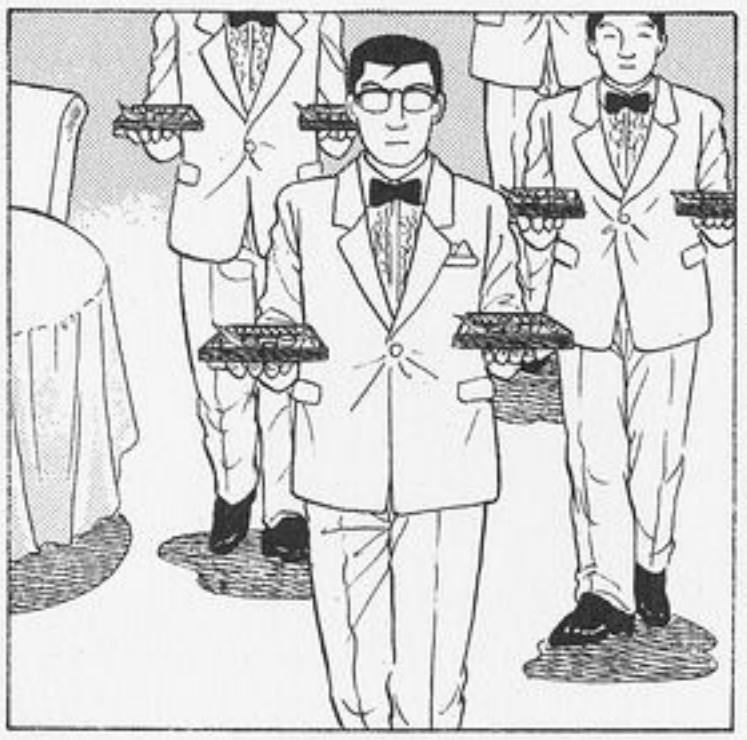
2

YOU WANT AN EXPLANATION?

WHAT DO YOU MEAN, OUR DISH IS DISQUALIFIED?

PLEASE EXPLAIN YOURSELF.

OISHINBO 30



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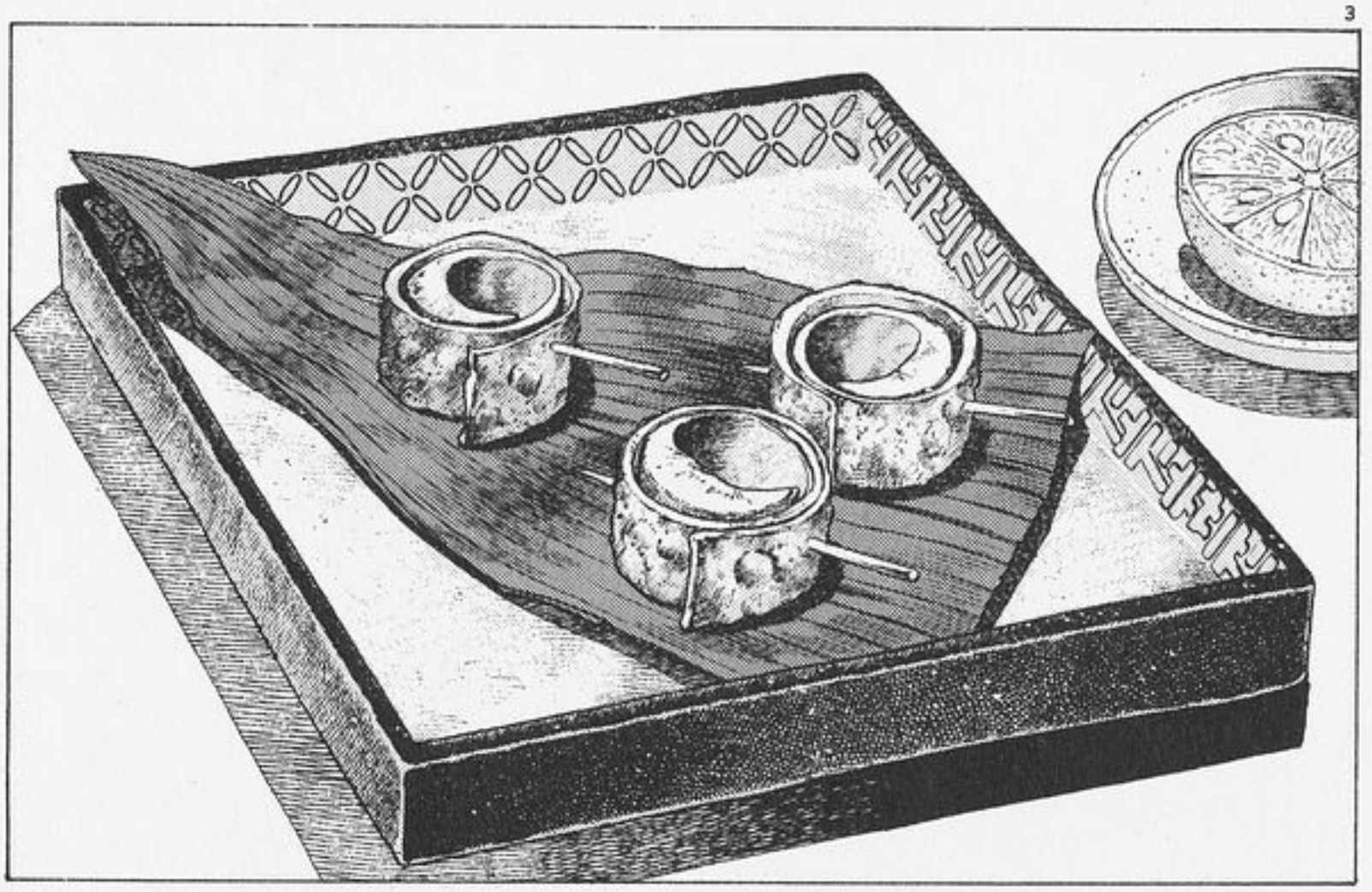


WHAT IS THIS?
ROLLING UP THE SALMON SKIN...
パク
4
IT'S SO DELICIOUS, I CAN'T HELP BUT BURST OUT LAUGHING!
わは
THIS IS THE SALMON SKIN AND THE BELLY FAT!
THE SKIN IS CRISPY AND FRAGRANT, AND WHEN YOU BITE INTO IT, THE SWEET FAT GUSHES OUT INTO YOUR MOUTH...
LONG AGO, THERE WAS A LORD OF A GREAT DOMAIN IN THE HOKURIKU REGION WHO LOVED SALMON BEYOND COMPARE.
THAT LORD ESPECIALLY LOVED THE SALMON SKIN, BUT SALMON SKIN IS THIN. EVEN EATING THE SKIN OF A WHOLE FISH WASN'T ENOUGH.
AND SO HE SUPPOSEDLY SAID, 'IF THERE WERE A SALMON WITH SKIN A FOOT THICK, I WOULD TRADE A MILLION KOKU OF RICE FOR IT...'

GRILLING IT OVER CHARCOAL UNTIL IT'S PERFECTLY BROWNED...

YOU TAKE THE BELLY MEAT WITH THE RED FLESH TRIMMED OFF AND THE SKIN, SPRINKLE THEM WITH SALT, AND LET THEM SIT IN THE FRIDGE FOR TWO OR THREE HOURS.

THIS DISH IS MADE BY GRILLING ONLY THE MOST DELICIOUS PARTS.

THAT IS HOW TASTY SALMON SKIN IS, AND THE FATTY BELLY MEAT IS JUST AS EXQUISITE.

THIS ONE WAS MARINATED OVERNIGHT IN A SAUCE OF SOY SAUCE AND SAKE BEFORE BEING GRILLED.

MEANWHILE, INSTEAD OF SPRINKLING THIS ONE WITH SALT,

THAT WOULD BE THIS SALT-GRILLED VERSION HERE.

CAREFUL NOT TO TEAR THE SKIN, YOU WRAP IT AROUND THE BELLY MEAT AND SECURE IT WITH A TOOTHPICK.

5

IT JUST GOES TO SHOW THAT FUSSING OVER A DISH AND DOING ALL SORTS OF THINGS TO IT ISN'T NECESSARILY WHAT COOKING IS ALL ABOUT.

HMM... YOU TAKE ONLY THE MOST DELICIOUS PARTS AND EITHER SALT-GRILL THEM OR MAKE THEM INTO TERIYAKI.

HE TRULY BROUGHT OUT ONE HUNDRED PERCENT OF THE SALMON'S FLAVOR.

AT FIRST GLANCE, IT HARDLY SEEMS LIKE A DISH AT ALL, BUT THIS TASTE IS TRULY SUPREME!

WITHOUT ANY PREJUDICE, EMBELLISHMENT, OR AFFECTATION, AND WITHOUT ANY HESITATION ABOUT BEING THOUGHT STRANGE BY OTHERS.

THERE IS ONLY THE SERIOUS ENGAGEMENT BETWEEN HIMSELF AND THE INGREDIENTS.

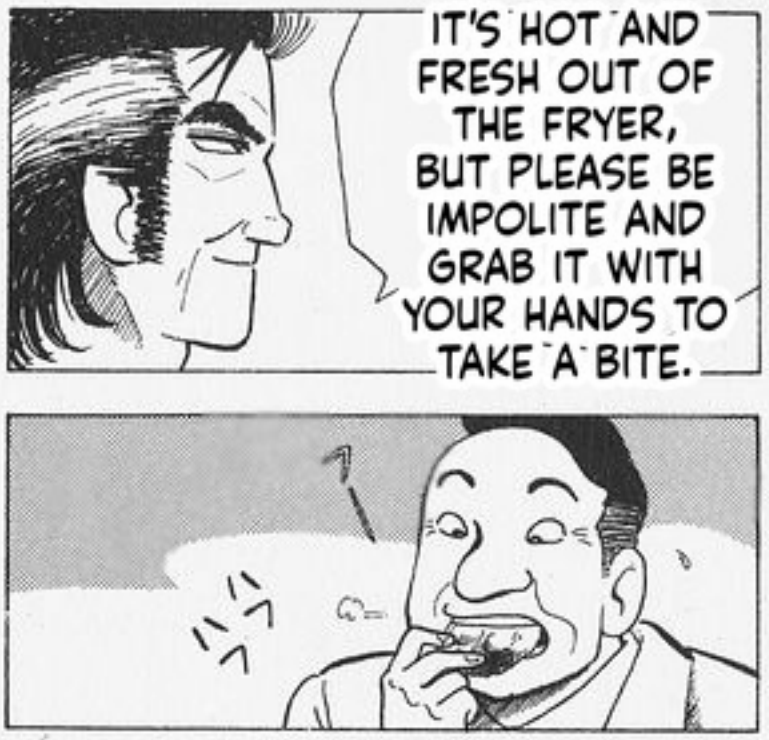
THE AUDACITY TO TREAT SUCH A SUPREME SALMON IN THIS MANNER...!

THE SALMON I JUST ATE MUST HAVE BEEN THE FINEST AVAILABLE.

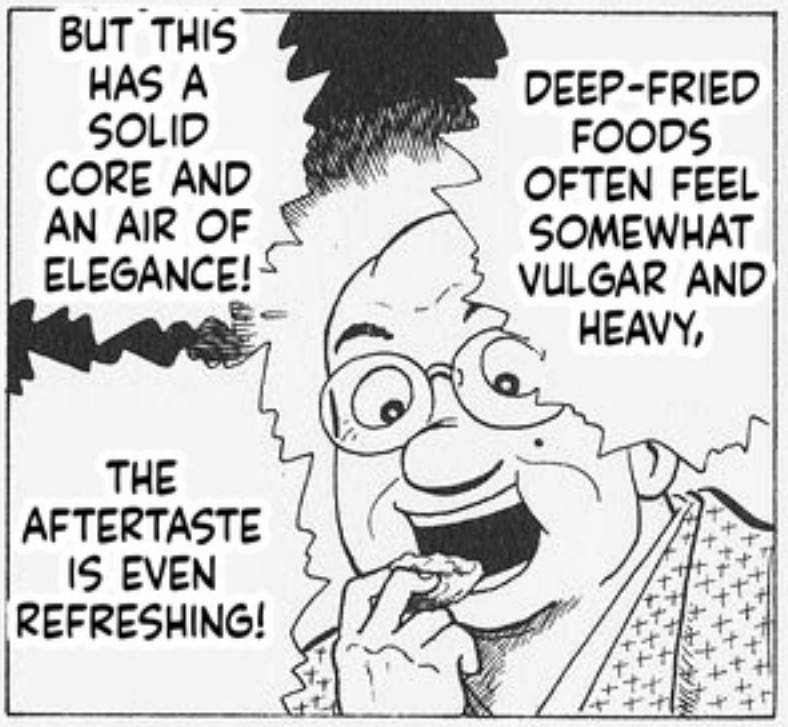
AND YET, NO MATTER HOW DELICIOUS IT MAY BE, USING ONLY THE SKIN AND THE BELLY IS A DISGRACE TO A CHEF.

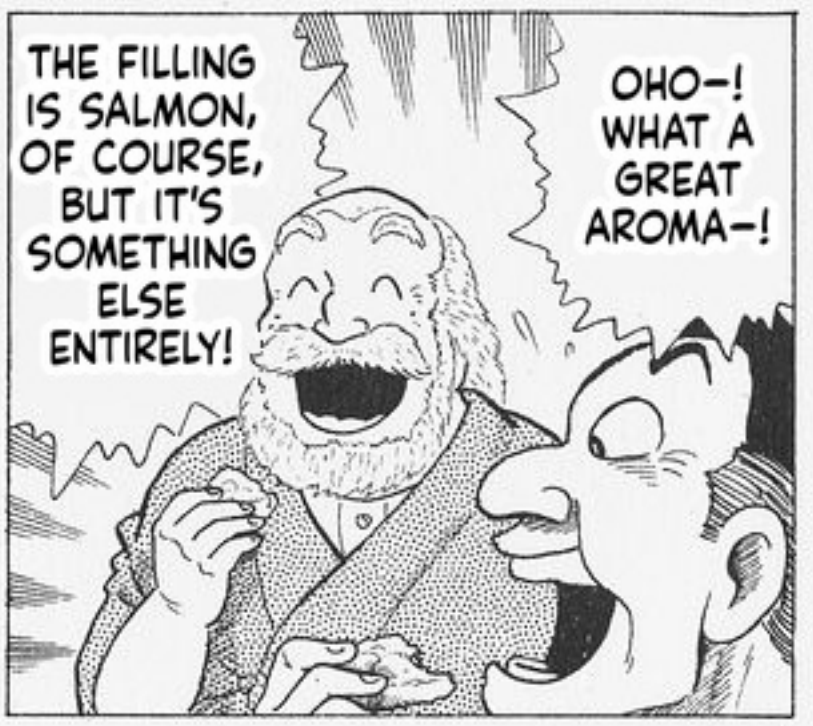
THE SALMON IS A FISH WHERE ALMOST NOTHING FROM HEAD TO TAIL GOES TO WASTE.

6


IT'S HOT AND FRESH OUT OF THE FRYER, BUT PLEASE BE IMPOLITE AND GRAB IT WITH YOUR HANDS TO TAKE A BITE.

IS THIS REALLY A SALMON DISH?
OH, IT'S FRIED MOCHI.


BUT THIS HAS A SOLID CORE AND AN AIR OF ELEGANCE!
DEEP-FRIED FOODS OFTEN FEEL SOMEWHAT VULGAR AND HEAVY,
THE AFTERTASTE IS EVEN REFRESHING!


THE FILLING IS SALMON, OF COURSE, BUT IT'S SOMETHING ELSE ENTIRELY!
OHO-! WHAT A GREAT AROMA-!

IT'S SIMPLY WRAPPED IN CHINESE FRIED MOCHI DOUGH AND DEEP-FRIED.

I FINELY MINCED THE RED SALMON MEAT THAT WASN'T USED IN THE PREVIOUS DISH,
MIXED IT WITH PLENTY OF MINCED GREEN ONIONS, SESAME OIL, SALT, AND PEPPER,

IN OTHER WORDS, ADDING OIL TO THE SALMON MEAT MAKES IT A PERFECT MATCH.

WHEN COOKING SALMON, I'M ALWAYS CONCERNED THAT THE RED MEAT TENDS TO GET HARD AND DRY WHEN HEATED.

MMM... THE LEAN RED MEAT OF THE SALMON, WHICH USUALLY TENDS TO BE DRY AND TASTELESS, IS SO INCREDIBLY MOIST...

GREEN ONIONS ALSO PAIR WELL WITH OIL AND RELEASE A WONDERFUL AROMA.

THAT'S WHY I ADD SESAME OIL, KNEAD LARD INTO THE DOUGH, AND THEN DEEP-FRY IT IN PEANUT OIL.

OH! EATING IT WITH CILANTRO MAKES THE FLAVOR EVEN MORE EXCEPTIONAL!

THIS MORE THAN COMPENSATES FOR THE SHORTCOMINGS OF THE SALMON'S RED MEAT.

8

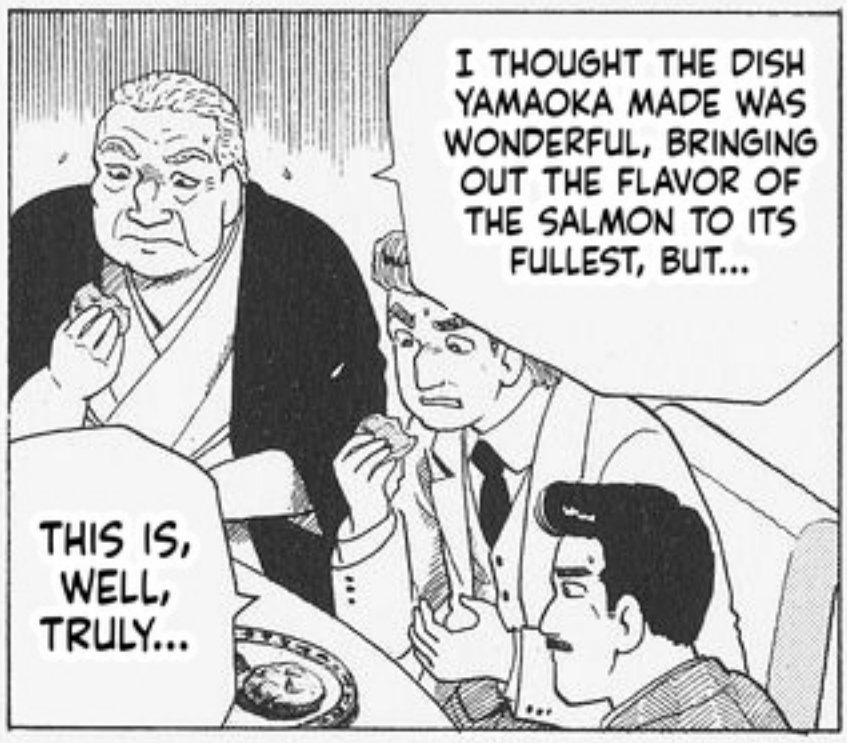
SO, IF IT'S NOT USED IN THE RIGHT WAY, ITS FLAWS COME TO THE SURFACE.

I SEE. EVEN THE SKIN AND BELLY, WHICH ARE THE MOST DELICIOUS PARTS OF THE SALMON,

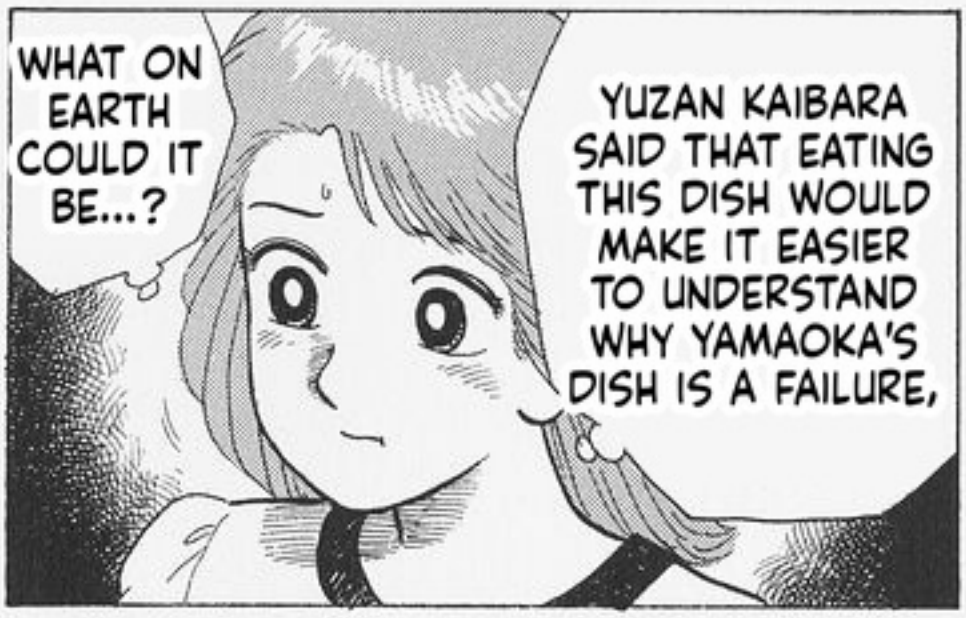
I'VE REALLY LEARNED SOMETHING HERE...

USING ONLY THE RED MEAT PROVIDES THE BEST BALANCE.

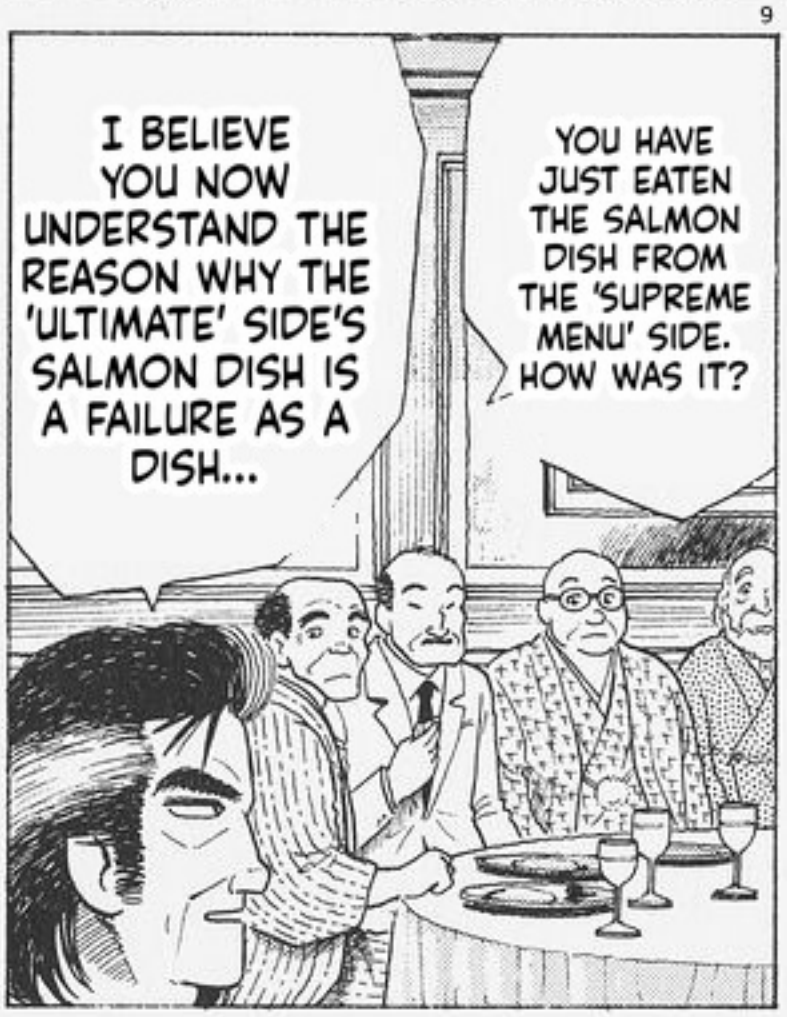
IT'S A STRANGE THING, BUT IF YOU PUT THE FATTY SKIN OR BELLY PARTS IN THIS DISH, IT GETS WEIRDLY FISHY.


I THOUGHT THE DISH YAMAOKA MADE WAS WONDERFUL, BRINGING OUT THE FLAVOR OF THE SALMON TO ITS FULLEST, BUT...
THIS IS, WELL, TRULY...

NOW THEN,


WHAT ON EARTH COULD IT BE...?
YUZAN KAIBARA SAID THAT EATING THIS DISH WOULD MAKE IT EASIER TO UNDERSTAND WHY YAMAOKA'S DISH IS A FAILURE,

EVEN IF YOU ASK IF WE UNDERSTAND THE REASON...
WELL... THIS IS A PROBLEM.


I BELIEVE YOU NOW UNDERSTAND THE REASON WHY THE 'ULTIMATE' SIDE'S SALMON DISH IS A FAILURE AS A DISH...
YOU HAVE JUST EATEN THE SALMON DISH FROM THE 'SUPREME MENU' SIDE. HOW WAS IT?

.....

DO YOU STILL NOT UNDERSTAND WHY YOU'VE FAILED?

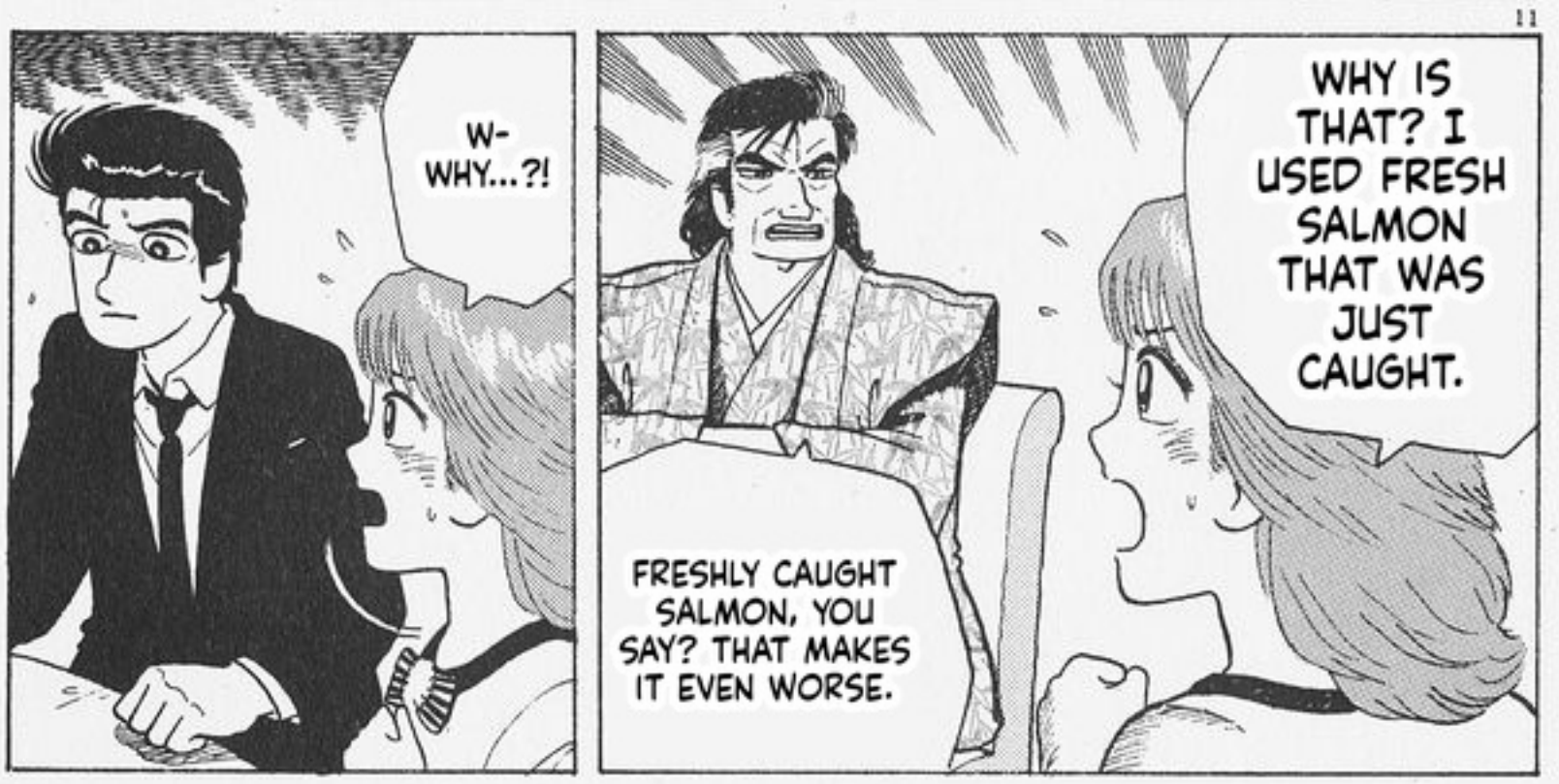
THE DIFFERENCE BETWEEN THE 'ULTIMATE' AND 'SUPREME' SALMON DISHES IS...

10

THE 'ULTIMATE' VERSION IS RAW, WHILE THE 'SUPREME' VERSION IS COOKED...

UGH...!!
IT SEEMS YOU'RE FINALLY STARTING TO UNDERSTAND.
EXACTLY, THAT IS THE REASON FOR YOUR DISQUALIFICATION!
WAS IT WRONG TO SERVE THE SALMON RAW?

11


W-WHY...?!
WHY IS THAT? I USED FRESH SALMON THAT WAS JUST CAUGHT.
FRESHLY CAUGHT SALMON, YOU SAY? THAT MAKES IT EVEN WORSE.

WH-WHAT, PARASITES!?

PARASITES...

G-GOOD HEAVENS!

SINCE THE HEIAN PERIOD, IT HAS BEEN PASSED DOWN THAT SALMON IS NOT SOMETHING TO BE EATEN RAW...

IT IS BOTH STRANGE AND TROUBLING THAT NOT A SINGLE PERSON AMONG YOU FELT ANY RESISTANCE TO EATING RAW SALMON.

12

I-IS THAT TRUE?!

TH-THIS IS NO SMALL MATTER!

IT CAN CAUSE ACTUAL HARM!

IT IS EXTREMELY RARE, BUT SALMON CAN SOMETIMES CARRY PARASITES, AND IF YOU EAT IT RAW, THOSE PARASITES CAN ENTER THE HUMAN BODY,

COME TO THINK OF IT, I HAVE HEARD IT SOMEWHERE...

YEAH, I'VE HEARD OF THAT.

IT'S A PARASITE YOU SHOULD HAVE HEARD OF BEFORE.

THE FIRST POSSIBILITY THAT COMES TO MIND IS A PARASITE CALLED ANISAKIS.

THEY RELEASE EGGS INTO THE OCEAN, WHICH ARE THEN TAKEN INTO THE BODIES OF FISH...

ADULT ANISAKIS WORMS PARASITIZE MARINE MAMMALS LIKE DOLPHINS, WHALES, AND SEA LIONS LIVING IN THE NORTH PACIFIC.

虫卵

HATCHED LARVAE

[ADULT (MALE)

KRILL

メス)

鮭

13

THERE ARE CASES WHERE PEOPLE UNDERWENT SURGERY FOR SUSPECTED APPENDICITIS OR GALLSTONES, ONLY TO FIND ANISAKIS LARVAE INSIDE.

ANISAKIS CAN HARM THE HUMAN BODY, CAUSING SYMPTOMS LIKE VOMITING AND ABDOMINAL PAIN.

NORTH PACIFIC FISH LIKE SALMON AND TROUT CAN CARRY ANISAKIS LARVAE.

THERE ARE TAPEWORMS IN SALMON?!

WHAT, TAPEWORMS?!

THERE HAVE ALSO BEEN REPORTS OF A CONNECTION WITH TAPEWORMS.

FURTHERMORE, THOUGH IT IS ALSO RARE,

FINALLY, IT BECOMES AN ADULT.

虫卵

CORACIDIUM

プロセルコイド

プレロセルコイド

WHEN A TAPEWORM HATCHES FROM ITS EGG, IT CHANGES FORM FROM CORACIDIUM TO PROCERCOID TO PLEROCERCOID,

成虫

THE TAPEWORM ENTERS THE MUSCLE OF SALMON OR THEIR PREY IN ITS PLEROCERCOID STAGE,

WHEN SALMON OR TROUT EAT THESE CYCLOPS WHILE THEY ARE IN THE RIVER,

AND EVEN AFTER HEADING OUT TO SEA, IT NEVER DISAPPEARS FROM INSIDE THEIR BODIES.

SERVE AS THE TAPEWORM'S FIRST INTERMEDIATE HOST.

IN THE RIVER, THERE ARE TINY SHRIMP-LIKE MICROORGANISMS CALLED CYCLOPS, WHICH

THAT'S WHY IT'S ONLY SAFE IF YOU COOK IT, OR IF YOU'RE EATING IT RAW, FREEZE IT FIRST.

TAPEWORM LARVAE AND ANISAKIS LARVAE ARE BOTH WEAK TO HEAT; THEY ALSO DIE WITHIN TWO DAYS IF FROZEN BELOW MINUS 20 DEGREES CELSIUS.

IF A HUMAN EATS THAT SALMON, THE TAPEWORM ENTERS THE BODY IN ITS PLEROCERCOID STAGE,

あわわ…

MATURES AND INHABITS THE SMALL INTESTINE, CAUSING SYMPTOMS LIKE DIGESTIVE DISORDERS, NUTRITIONAL DEFICIENCIES, AND ANEMIA.

IF, BY SOME CHANCE, THAT SALMON WAS INFESTED WITH ANISAKIS OR TAPEWORM LARVAE...

HOWEVER, THE 'ULTIMATE MENU' SIDE SERVED THE SALMON RAW, SLICED THIN, AND ONLY CHILLED IN THE REFRIGERATOR FOR TWO OR THREE HOURS.

THAT'S TERRIBLE!

THIS IS A SERIOUS PROBLEM, IT'S TOO MUCH!

YOU'VE GOT TO BE KIDDING ME!

15

THAT'S UNACCEPTABLE!

WHAT IF THERE ARE PARASITES IN IT!

MR. TANIMURA, SAY SOMETHING TO EVERYONE...

PLEASE, CALM DOWN.

EVERYONE, PLEASE BE QUIET.

THIS WAS A MAJOR BLUNDER ON OUR PART.

I AM TRULY SORRY FOR WHAT HAPPENED TODAY,

WHAT ABOUT THE MORAL RESPONSIBILITY FOR MAKING US EAT SOMETHING SO DANGEROUS?!

IT'S NOT A PROBLEM THAT CAN BE SOLVED JUST LIKE THAT!

IN THE EVENT THAT THERE WERE PARASITES, WE WILL IMMEDIATELY PROVIDE APPROPRIATE MEDICAL TREATMENT FOR EVERYONE.

16

GIVE US A STRAIGHT ANSWER!

HOW SPECIFICALLY ARE YOU GOING TO TAKE MORAL RESPONSIBILITY?!

W-WELL, THAT'S...

AS THE OWNER OF THIS COMPANY, I GIVE YOU MY WORD.

WE WILL DO WHATEVER IT TAKES TO MAKE AMENDS TO YOUR SATISFACTION.

THOSE WHO IGNORE SAFETY, THE VERY FOUNDATION OF FOOD, HAVE NO RIGHT TO SPEAK OF FOOD CULTURE.

YOU CLAIMED THE PURPOSE OF THE 'ULTIMATE MENU' WAS TO MASTER JAPAN'S CURRENT FOOD CULTURE AND LEAVE IT AS A HERITAGE FOR FUTURE GENERATIONS,

MR. OHARA, IT SEEMS YOU STILL DON'T UNDERSTAND THE MEANING OF WHY I CALLED YOU A FAILURE.

HUH?

THERE IS ONLY ONE WAY TO TAKE MORAL RESPONSIBILITY!

THIS IS FAR TOO SERIOUS A MATTER TO BE DISMISSED AS A MERE ERROR OF CARELESSNESS!

17

NEVER!

WH...

ADMIT THAT THE TOZAI NEWS HAS NO RIGHT TO DISCUSS MATTERS OF FOOD CULTURE,

ON THE FRONT PAGE OF YOUR NEWSPAPER, YOU MUST REPORT THE DETAILS OF TODAY'S EVENTS,

AND THAT IS TO DECLARE THAT YOU ARE ABANDONING THE CREATION OF THE 'ULTIMATE MENU'!

THAT'S GOING TOO FAR!

NOW THAT IT'S CLEAR YOU'RE UNFIT TO WORK IN FOOD CULTURE, IT'S ONLY NATURAL THAT YOU CAN'T EVEN SPEAK OF CREATING THE 'ULTIMATE MENU' ANYMORE.

...

WHY DO YOU LOOK SO SURPRISED?

YOU'VE MADE MANY FOOLISH MISTAKES IN THE PAST, BUT THIS ONE IS FATAL.

IT'S AN IRREVERSIBLE MISTAKE; TRULY PATHETIC.

NO, BUT...

SHIRO!

EVEN I DIDN'T REALIZE YOU WERE QUITE THIS STUPID.

YOU ARE BEYOND SALVATION.

THANKS TO YOU, THE 'ULTIMATE MENU' ENDS HERE.

FORGIVE ME FOR SPEAKING OUT OF TURN, BUT,

MR. KAIBARA,

ガタ

THE BASIC CONCEPT OF THE 'ULTIMATE MENU' IS WONDERFUL, SO I TRULY HOPE YOU CONTINUE TO CREATE IT AS IS.

PRESIDENT DAN IS THROWING YAMAOKA-SAN A LIFELINE!

19

SO, THIS TIME, MS. KURITA SHOULD TAKE FULL RESPONSIBILITY AND CARRY OUT THE MENU CREATION.

WELL, FAR FROM HELPING YAMAOKA-SAN, IT'S ACTUALLY THE OPPOSITE...

THEREFORE, TOZAI NEWS MUST PUBLISH A STATEMENT ADMITTING THEIR ERROR, AND FURTHERMORE, STRICTLY DISCIPLINE THE PERSON RESPONSIBLE, YAMAOKA!

IN SHORT, THE RESPONSIBILITY FOR THIS MISTAKE LIES WITH THE PERSON IN CHARGE, YAMAOKA.

ARE YOU TELLING ME TO TAKE YAMAOKA OFF THE PROJECT?

BUT WITHOUT YAMAOKA...

BUT IF THAT'S THE CASE, LET ME ASK YOU: IS OTHER SASHIMI SAFE?

REGARDING WHAT HAPPENED TODAY, IT WAS CERTAINLY OUR FAULT.

NO, MS. KURITA, THAT'S...

IF YAMAOKA IS TO BE PUNISHED, THEN I SHOULD BE AS WELL.

I'M RESPONSIBLE TOO.

20

HOW ABOUT THE MACKEREL? WON'T YOU TRY THE HORSE MACKEREL RAW TOO?

DOES MR. KAIBARA NOT EAT SASHIMI AT ALL?

ARE YOU SAYING YOU WON'T EVEN EAT THE SQUID AS SASHIMI?

I BELIEVE I'VE HEARD THAT MACKEREL, HORSE MACKEREL, AND SQUID CAN ALSO CARRY ANISAKIS LARVAE.

IF YOU EAT EVEN ONE OF THOSE RAW, I THINK IT'S UNFAIR FOR YOU TO CRITICIZE US.

WHAT?!

IF SALMON IS DANGEROUS, WOULDN'T CARP 'ARAI' BE DANGEROUS TOO?

THEN WHAT ABOUT CARP? FRESHWATER FISH LIKE CARP, CRUCIAN CARP, AND RAINBOW TROUT CAN CARRY DANGEROUS PARASITES.

HORSE MACKEREL AND MACKEREL MUST BE CONSIDERED SEPARATELY. HOWEVER, AT THE VERY LEAST, THEY DON'T HAVE TAPEWORMS.

UGH...

21

W-WELL, THAT'S...

THERE IS NO NEED FOR CONCERN.

KURITA-SAN,

IN THE FIRST PLACE, EVEN IF CARP WERE DANGEROUS, HOW DOES THAT EXCUSE SERVING RAW SALMON?

I DON'T EAT CARP 'ARAI' ANYWHERE EXCEPT AT SHOPS I TRUST.

WHAT DID YOU SAY?!

I'M NOT DISQUALIFIED OR ANYTHING LIKE THAT.

EH?!

THAT'S ENOUGH, YAMAOKA. THIS DESPERATE STRUGGLING IS PATHETIC...

ARE YOU SOMEONE WHO GIVES UP THAT EASILY?

WHAT ARE YOU TALKING ABOUT, DIRECTOR?

22

I WONDER IF YAMAOKA-SAN HAS SOME KIND OF SECRET PLAN...

第5話
鮭勝負!!〈後編〉

ARE YOU SURE HE HASN'T TRULY FAILED?

I WONDER WHAT KIND OF SECRET SPECIALTY HE COULD POSSIBLY HAVE UP HIS SLEEVE...

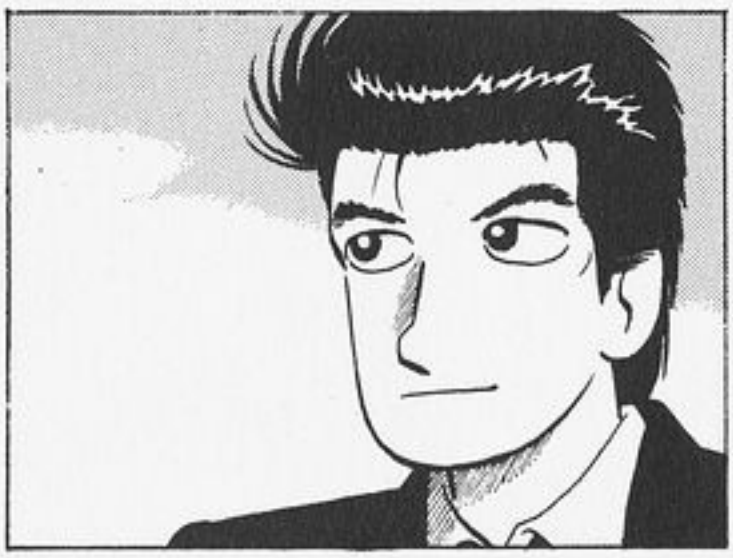
YAMAOKA-SAN SEEMS CONFIDENT, BUT...

ISN'T THIS JUST A DESPERATE STRUGGLE?

2

IT TURNS OUT ROSANJIN'S LIVER HAD BEEN RAVAGED BY PARASITES.

AFTER THE DEATH OF KITAOJI ROSANJIN, WHO WAS FAMOUS FOR ELEVATING FOOD TO THE LEVEL OF ART, THEY CONDUCTED AN INVESTIGATION.



ROSANJIN CONTRACTED THOSE FLUKES BY EATING RIVER SNAILS THAT WERE ONLY PARBOILED.

RIVER SNAILS ARE HOSTS TO LIVER FLUKES THAT INFECT THE HUMAN LIVER.

EGG (APPROX. 30.4μM)

ADULT (APPROX. 10-20MM)

THEY SAY HE PREFERRED THEM THAT WAY, CLAIMING THAT OVERCOOKING THEM RUINED THE FLAVOR.

ROSANJIN LOVED RIVER SNAILS AND ATE THEM OFTEN.

BUT STILL, WHY EAT SOMETHING AS PATHETIC AS A RIVER SNAIL?

A TERRIFYING PRICE TO PAY FOR GOURMET FOOD.

HO! TO THINK THAT LEGENDARY GOURMET'S CAUSE OF DEATH WAS LIVER FLUKES!

3

LOSING YOUR LIFE OVER A SNAIL JUST DOESN'T SEEM WORTH IT...

WELL, EVEN THOUGH THERE ARE PLENTY OF OTHER TASTY THINGS,

NO MATTER HOW PATHETIC IT LOOKED, IF IT HID A DELICIOUS FLAVOR INSIDE, HE WOULDN'T OVERLOOK IT.

THAT'S EXACTLY WHAT MADE ROSANJIN WHO HE WAS.

I HEARD THAT ANECDOTE ABOUT ROSANJIN A LONG TIME AGO.

THAT'S WHY... THE TRUTH IS, I'VE NEVER BEEN INDIFFERENT TO FISH PARASITES.

THEN WHY DID YOU SERVE SALMON SASHIMI?

ARE YOU TRYING TO USE ROSANJIN AS A WAY TO WORM YOUR WAY OUT OF THIS?!

YOU SERVED SALMON SASHIMI THAT COULD ACTUALLY CONTAIN TAPEWORM LARVAE, I WON'T LET YOU SAY YOU WEREN'T INDIFFERENT TO PARASITES!

4

FIRST, LET ME PUT EVERYONE'S MINDS AT EASE.

DR. YANAI, IF YOU PLEASE.

HE DOESN'T SEEM TO BE A CHEF...

?

AND WHO MIGHT THIS BE?

WHAT, PARASITE RESEARCH!

HIS SPECIALTY IS THE STUDY OF PARASITES.

THIS IS PROFESSOR NAOUCHI YANAI FROM THE FACULTY OF SCIENCE AT TOHTO UNIVERSITY.

AS WAS EXPLAINED EARLIER, IT IS TRUE THAT SALMON AND TROUT ARE OFTEN INFESTED WITH ANISAKIS AND TAPEWORM LARVAE.

HE BROUGHT A PARASITE EXPERT...!

5

FIRST, LET'S HAVE PROFESSOR YANAI EXPLAIN THE SALMON WE USED IN TODAY'S COOKING.

WELL, IT IS A TROUBLESOME TASK, BUT THE COOKING METHOD YAMAOKA-KUN SHOWED ME WAS SO LOGICAL THAT I FELT INCLINED TO HELP HIM.

HOWEVER, THE OTHER DAY, YAMAOKA-KUN CAME TO ME AND ASKED IF I COULD DO SOMETHING BECAUSE HE WANTED TO EAT SALMON SASHIMI.

I TOOK THE SALMON YAMAOKA-KUN BROUGHT, WASHED IT THOROUGHLY, AND FILLETED IT INTO THREE PIECES...

NOW, THE FIRST THING I DID WAS,

YAMAOKA-SAN'S COOKING IS LOGICAL?

WHY DO YOU SAY THAT COOKING METHOD IS LOGICAL?

6

IF EVEN A SINGLE LARVA OF ANISAKIS OR TAPEWORM IS DISCOVERED IN JUST ONE SLICE, THE ENTIRE SALMON IS REJECTED.

THEN, I TOOK THIN SLICES OF THE MEAT AND INSPECTED THEM MICROSCOPICALLY.

WOW!

OH! SO YOU WERE INSPECTING THE SALMON MEAT AS IF UNDER A MICROSCOPE!

IN THAT CASE, YOU'D BE ABLE TO FIND THEM EVEN IF THEY WERE JUST LARVAE!

.....

YAMAOKA'S COOKING METHOD, YOU SAY...?

THE COOKING METHOD YAMAOKA-KUN USED MADE THE SAFETY EVEN MORE ABSOLUTE.

NO PARASITES, STATISTICALLY SPEAKING, THE REST OF THE FISH SHOULD BE SAFE, BUT...

IF YOU INSPECT AT LEAST SIX SLICES OF A SINGLE SALMON AND FIND

7

IT INVOLVES PLACING THE SALMON MEAT BETWEEN SHEETS OF PAPER AND POUNDING IT THIN...

ACTUALLY, THERE WAS ONE MORE STEP IN THE PROCESS.

POUND IT THIN, CHILL IT IN THE FRIDGE, AND BEFORE PLATING IT,

SO THAT THINNESS WAS THE KEY POINT!

AH! I SEE!

EH?

I PLACE IT ON THE STAND, SHINE A LIGHT FROM UNDERNEATH, AND INSPECT IT WITH A HIGH-POWER MAGNIFYING GLASS.

THE THINLY FLATTENED SALMON MEAT IS FIRST SPREAD OUT ON THIS GLASS PLATE.

8

WELL, IF YOU GO THIS FAR, YOU CAN AVOID PARASITES WITH ALMOST ONE HUNDRED PERCENT CERTAINTY.

FURTHERMORE, I TAKE SEVERAL SMALL SLIVERS FROM EACH SLICE AND INSPECT THEM WITH A MAGNIFYING GLASS AS WELL.

SO THAT'S WHY YAMAOKA-SAN CHOSE THIS METHOD OF PREPARATION!

SO SLICING IT SO THIN WASN'T JUST FOR THE TEXTURE, BUT TO MAKE IT EASIER TO SEE THROUGH WITH THE LIGHT!

I'M TRULY AMAZED!

YAMAOKA-SAN, WHY DID YOU GO THROUGH SUCH A LABORIOUS PROCESS?

SINCE ANCIENT TIMES, IT'S BEEN SAID THAT SALMON MUST NEVER BE EATEN RAW.

THAT'S EXACTLY WHY I WANTED TO CHALLENGE THAT TABOO.

9

TO OVERTURN THE TABOO AND EAT SALMON—WHICH MUST NOT BE EATEN RAW—AS SASHIMI.

SALMON IS A FISH THAT TASTES DELICIOUS NO MATTER HOW YOU COOK IT. IF THAT'S THE CASE, IT MUST BE EVEN BETTER RAW.

BECAUSE I BELIEVED THIS WAS THE ULTIMATE SALMON DISH.

IT SEEMS WE CANNOT DISQUALIFY THE "ULTIMATE MENU" SIDE.

WITH THIS MUCH CARE TAKEN, THERE SHOULD BE NO ROOM FOR COMPLAINT REGARDING ITS SAFETY.

IF WE HAD RUN AWAY IN FEAR OF THE TABOO, WE WOULDN'T HAVE BEEN ABLE TO TASTE THIS SASHIMI!

MMM! THEIR CHALLENGING SPIRIT IN OVERTURNING A TABOO IS MAGNIFICENT!

NO, IT WON'T BE THAT SIMPLE.

10

THE "ULTIMATE" SIDE GAVE NO EXPLANATION WHEN THEY SERVED THE DISH.

THEY ONLY HURRIEDLY EXPLAINED AFTER I CRITICIZED THEM.

AT THAT RATE, ANYONE WHO KNOWS ABOUT SALMON PARASITES WOULD BE TOO ANXIOUS TO TOUCH IT.

W- WHY IS THAT?

ARE YOU TRYING TO FIND FAULT WITH DR. YANAI'S INSPECTION?!

...SIMPLY BECAUSE YOU FELT A SENSE OF RELIEF KNOWING THE 'ULTIMATE' SIDE HAD TAKEN SOME PRECAUTIONS.

THE REASON YOU ALL FEEL THAT THE 'ULTIMATE MENU' SIDE SHOULDN'T BE DISQUALIFIED RIGHT NOW IS...

I SUSPECT MOST PEOPLE WOULD FIND THE EXPERIENCE UNPLEASANT.

NOW THEN, WHAT IF YOU GAVE THAT SAME EXPLANATION WHEN SERVING THE DISH?

THAT IS THE GAMBLE.

NO, LIKE I SAID, IN ORDER TO PURSUE THE ULTIMATE FLAVOR OF SALMON, WE BROKE THE TABOO...

MM, EXACTLY RIGHT!

TRUE... THINKING THAT THIS IS SOMETHING YOU CAN'T EAT WITHOUT A RIGOROUS INSPECTION, IT REALLY ISN'T PLEASANT.

THAT IT WAS METICULOUSLY INSPECTED...

DIDN'T YOU HEAR PROFESSOR YANAI'S EXPLANATION?!

DRAGGING UNSUSPECTING GUESTS INTO A GAMBLE LIKE THIS IS BEYOND RUDE; IT'S PRACTICALLY CRIMINAL.

IF YOU WANT TO TAKE A GAMBLE, DO IT ON YOUR OWN, OR AT LEAST CONFIRM IF THE GUEST IS WILLING TO TAKE THAT RISK FIRST.

NOTHING HUMANS DO IS EVER FOOLPROOF.
IF THERE WERE A PERSON WHO CLAIMED THEY COULD NEVER OVERLOOK A SINGLE RISK IN TEN THOUSAND, THAT PERSON WOULD BE NO SCIENTIST.
うう…
URGH...
YOU MENTIONED JUST NOW THAT KITAOJI ROSANJIN LOST HIS LIFE TO LIVER FLUKES,
IN THOSE DAYS, THE FACT THAT POND SNAILS WERE HOSTS FOR FLUKES, AND JUST HOW TERRIFYING THOSE FLUKES COULD BE, WASN'T
AS WIDELY KNOWN AS IT IS NOW, SO IT WAS SOMEWHAT UNAVOIDABLE.
12
HOWEVER, EVEN IN THIS DAY AND AGE WHERE WE KNOW SO MUCH ABOUT PARASITES AND PATHOGENS, IT
IS LAMENTABLE THAT SO MANY PEOPLE STILL EAT FOOLISHLY OUT OF PURE IGNORANCE.
FOR INSTANCE, I NEVER EAT CARP SASHIMI UNLESS I AM AT A RESTAURANT I TRUST.
NOT JUST CARP, BUT RIVER FISH IN GENERAL CARRY MANY PARASITES LIKE FLUKES; IT'S SAFER NOT TO EAT THEM ANYWHERE BUT A TRUSTED ESTABLISHMENT.

CONSIDERING IT CAN CAUSE CHRONIC ENTERITIS, IT'S HARDLY A WISE WAY TO EAT.

THERE IS A PARASITE CALLED METAGONIMUS YOKOGAWAI,

虫卵(約18μm)

成虫(約1mm)

EATING ICEFISH ALIVE IS CONSIDERED A DELICACY FOR GOURMETS, BUT...

JUST LIKE SALMON, THEY CAN CARRY TAPEWORMS AND ANISAKIS.

SASHIMI FROM TROUT LIKE CHAR, RAINBOW TROUT, AND KOKANEE ALSO REQUIRES CAUTION BECAUSE...

SAWAGANI CRABS AND CRAYFISH CARRY LUNG FLUKES.

LUNG FLUKES PARASITIZE THE LUNGS AND CAUSE SYMPTOMS SIMILAR TO PULMONARY TUBERCULOSIS.

...EGG (APPROX. 30μm)

ADULT (APPROX. 1.2MM)

I'VE EATEN ALL OF THEM BEFORE...

YIKES... CARP ARAI, CHAR AND TROUT SASHIMI...

OUCH... I ATE THEM WITHOUT THINKING IT THROUGH...

TO BEGIN WITH, EATING ANYTHING RAW WITHOUT COOKING IT MAY MEAN A CERTAIN DEGREE OF RISK IS UNAVOIDABLE.

OF COURSE, HORSE MACKEREL, MACKEREL, AND BONITO CAN ALSO CARRY HARMFUL PARASITES.

THEY CAN ALSO BE TRANSFERRED FROM CUTTING BOARDS OR KNIVES DURING THE COOKING PROCESS...

FRESHWATER CRAB MISO SOUP OR KARAAGE ARE FINE BECAUSE THEY ARE COOKED THROUGH, BUT...

IF YOU GET SICK FROM HORSE MACKEREL OR MACKEREL, PEOPLE COMFORT YOU FOR YOUR BAD LUCK, BUT IF YOU GET TAPEWORMS FROM RAW SALMON, YOU MUST BE CONDEMNED FOR YOUR STUPIDITY.

HOWEVER, AVOIDABLE RISKS SHOULD BE AVOIDED.

14

TAKING RISKS WITH FOOD FOR THE SAKE OF FLAVOR GOES AGAINST THE FUNDAMENTAL PRINCIPLE OF EATING.

THE FUNDAMENTAL PRINCIPLE OF EATING IS TO NOURISH THE BODY AND THE SPIRIT.

ONLY BY USING THE CORRECT INGREDIENTS IN THE CORRECT WAY CAN SOMETHING BE ULTIMATE AND SUPREME.

WHEN YOU CONSIDER ALL THESE FACTORS, NO MATTER HOW MUCH EFFORT YOU PUT INTO INSPECTING FOR PARASITES,

SERVING SALMON SASHIMI TO A GUEST REMAINS, AFTER ALL, A MISTAKEN ACT.

EVEN THOUGH WE DID EVERYTHING POSSIBLE IN PURSUIT OF THE ULTIMATE FLAVOR, SALMON SASHIMI WAS STILL A GAMBLE...

NOW THAT YOU MENTION IT, THAT'S TRUE...

NOW, WE WILL ANNOUNCE THE RESULTS OF TODAY'S JUDGING.

GRRR...

15

GOOD GRIEF... AT LEAST WE ESCAPED THE DISHONOR OF DISQUALIFICATION.

FOR A MOMENT THERE, I DIDN'T KNOW WHAT WOULD HAPPEN...

SINCE IT WAS CONFIRMED THAT THE 'ULTIMATE' SIDE HAD TAKEN SUFFICIENT MEASURES AGAINST PARASITES, WE HAVE DECIDED NOT TO DISQUALIFY THEM.

THERE WERE OPINIONS THAT THE 'ULTIMATE MENU' SIDE SHOULD BE DISQUALIFIED FOR SERVING SALMON SASHIMI THAT MIGHT HAVE CONTAINED PARASITES,

UGH...

A POINT DEDUCTION...

WE CANNOT AVOID DEDUCTING POINTS FROM THE 'ULTIMATE MENU'S' SALMON DISH.

HOWEVER, CONSIDERING WE CANNOT SAY THERE IS ZERO RISK, EVEN IF IT'S ONE IN TEN THOUSAND,

THE WAY YOU TOOK THE LEAN PARTS, WHICH TEND TO BE BLAND, AND GAVE THEM SUCH A WONDERFULLY RICH AND FULL-BODIED FLAVOR IS TRULY MAGNIFICENT!

IN CONTRAST, THE 'SUPREME MENU'S' SALMON DISH ALLOWED US TO FULLY ENJOY THE DELICIOUSNESS OF THE SKIN, AND ON TOP OF THAT...

16

SHIRO!

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THEREFORE, I DECLARE THE 'SUPREME MENU' THE WINNER OF THIS SALMON BATTLE.

YOU ABSOLUTE FOOL!

AFTER ALL THE BATTLES WE'VE FOUGHT, YOU'RE STILL GOING TO ABANDON THE TRUE ESSENCE OF COOKING?!

17

RESTAURANT

George's

WELL, BUT YAMAOKA DID TRY HIS ABSOLUTE HARDEST...

I WAS AT A TOTAL LOSS WHEN THEY SAID IT WAS DISQUALIFIED...

NO... I REALLY PANICKED THIS TIME...

THAT SOUNDS GREAT, PLEASE DO THAT!

IF YOU DO THAT, I CAN SPEND EVERY DAY NAPPING!

WE SHOULD BRING IN SOMEONE MORE COMPETENT TO REPLACE YAMAOKA AS THE HEAD OF THE 'ULTIMATE MENU'.

BUT A LOSS IS A LOSS! AND IT WAS A HUMILIATING DEFEAT AT THAT!

DIRECTOR, PLEASE FORGIVE YAMAOKA-SAN.

IT WAS MY FAULT.

HOW CAN YOU SAY SOMETHING SO IRRESPONSIBLE WITH SUCH A STRAIGHT FACE!

WHY YOU! YOU LITTLE...!

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18

YOURS? WHY?

KURITA-KUN IS...

HM?

I DIDN'T HELP YAMAOKA-SAN AT ALL WITH THE 'ULTIMATE MENU' PREPARATIONS THIS TIME.

HE WOULD HAVE BEEN ABLE TO COME UP WITH A MUCH BETTER SALMON DISH...

IF YAMAOKA-SAN HADN'T BEEN SO DISTRACTED BY THAT,

I THINK THAT'S EXACTLY WHAT MADE YAMAOKA-SAN SO FRUSTRATED.

I FOUGHT WITH YAMAOKA-SAN OVER SOMETHING TRIVIAL... AND DIDN'T EVEN LIFT A FINGER TO HELP HIM...

19

MY GOODNESS! WHAT ARE YOU SAYING!?

DON'T BE RIDICULOUS! YOU'RE CONSTANTLY GETTING ON MY NERVES AND UPSETTING MY MOOD!!

OH, BUT...

THAT HAS NOTHING TO DO WITH IT, KURITA-SAN. YOU'RE OVERTHINKING THINGS.

THAT'S ENOUGH!

WHAT I'M TRYING TO SAY IS, THIS LOSS WASN'T YOUR FAULT!

WHAT I'M TRYING TO SAY IS-!

MMPH...

SIGH.

WHATEVER THE REASON, THERE IS NO DOUBT THAT YOUR LACK OF COOPERATION WAS ONE OF THE FACTORS IN THIS DEFEAT.

20

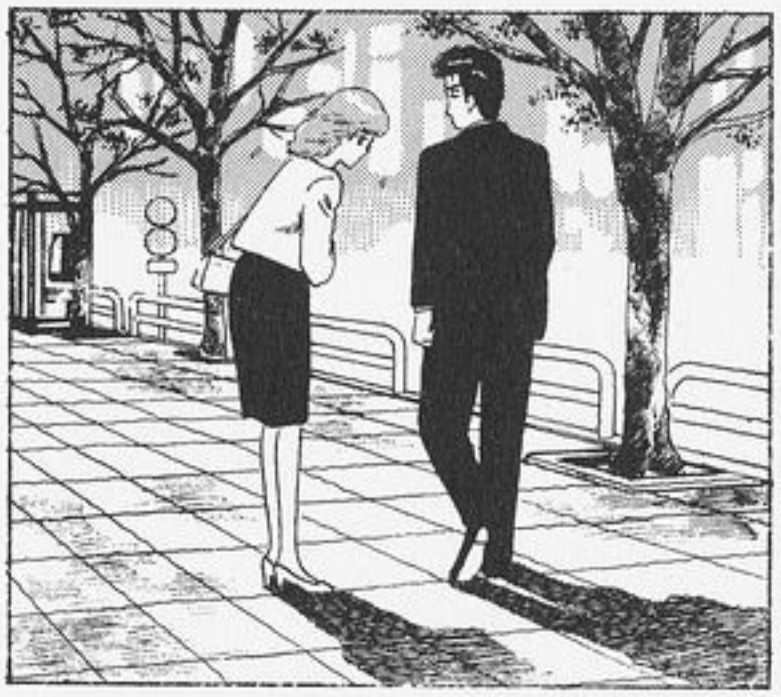
I CAN TAKE BOTH OF YOU OFF THIS ASSIGNMENT AT ANY TIME.

IF YOU HAVE NO INTENTION OF TAKING THE 'ULTIMATE MENU' PROJECT SERIOUSLY ANYMORE, THEN JUST SAY SO.

I WON'T TOLERATE HALF-ASSED WORK!!

THEN, REPORT BACK TO ME TOMORROW WITH YOUR FINDINGS AND HOW YOU PLAN TO PROCEED.

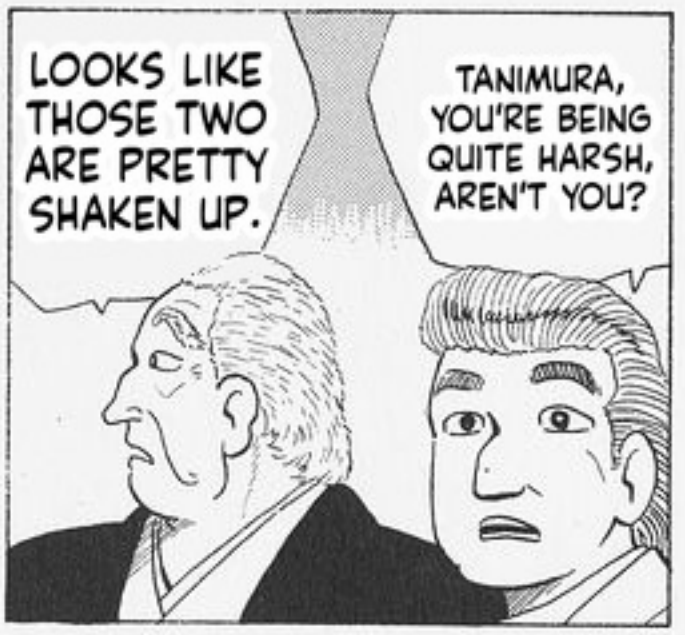
I WANT YOU TWO TO REVIEW AND REFLECT ON WHAT HAPPENED TODAY.



YES, I UNDERSTAND...

YES...

I'VE NEVER SEEN YOU SO ANGRY BEFORE...


LOOKS LIKE THOSE TWO ARE PRETTY SHAKEN UP.
TANIMURA, YOU'RE BEING QUITE HARSH, AREN'T YOU?

.....
.....

WELL, HOPEFULLY THIS SERVES AS THE MEDICINE TO MAKE THEM PATCH THINGS UP.

21

TANIMURA, NOT BAD!!
OH, IS THAT SO!

I AGREE, WE HAVE TO WIN THIS TIME.

WE CAN HAVE A POST-GAME REVIEW OVER A MEAL AND PLAN HOW WE'RE ABSOLUTELY GOING TO BEAT THE 'SUPREME MENU' NEXT TIME.

LET'S GET SOMETHING TO EAT.

YOU'VE GOT THE WRONG IDEA ABOUT ME AND MS. FUTAKI!

YAMAOKA, YOU'VE GOT THE WRONG IDEA ABOUT ME AND MR. DAN...

22

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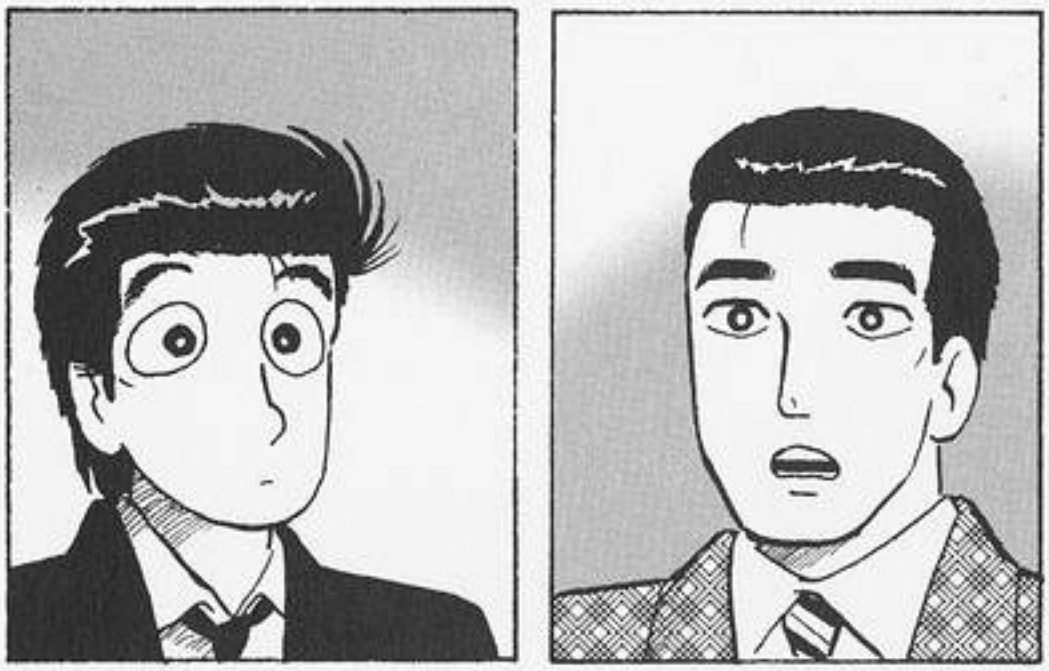

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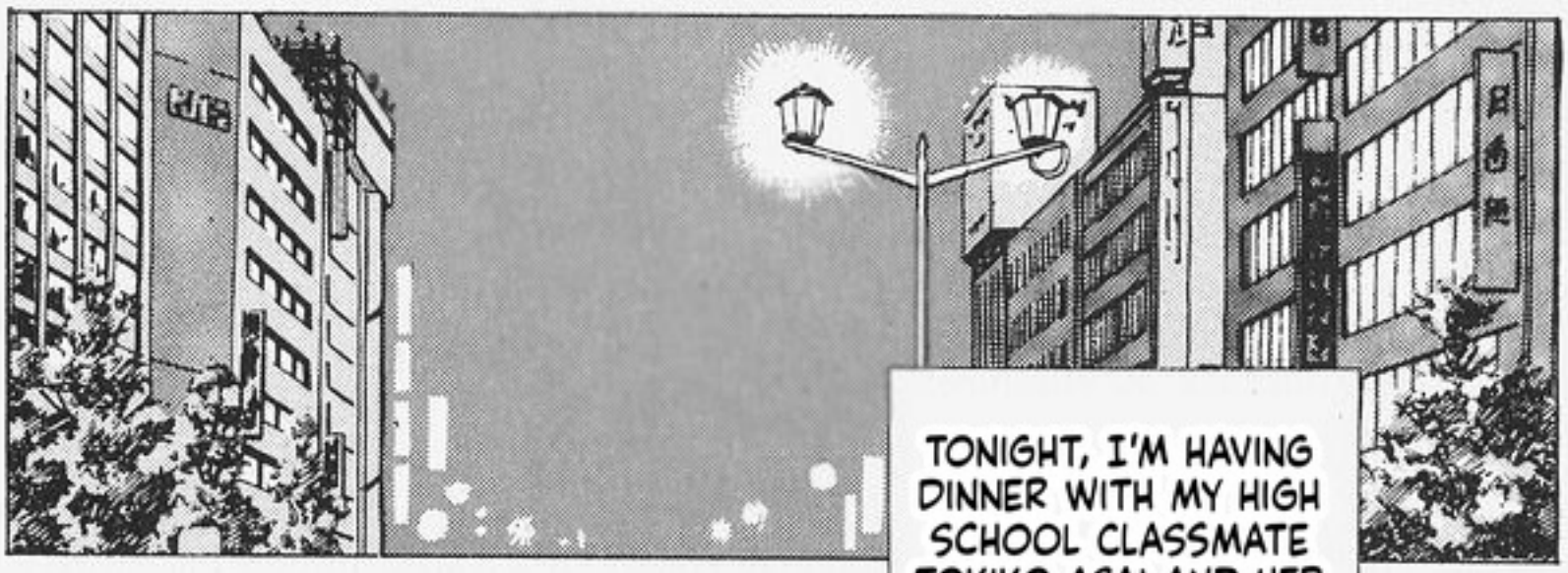

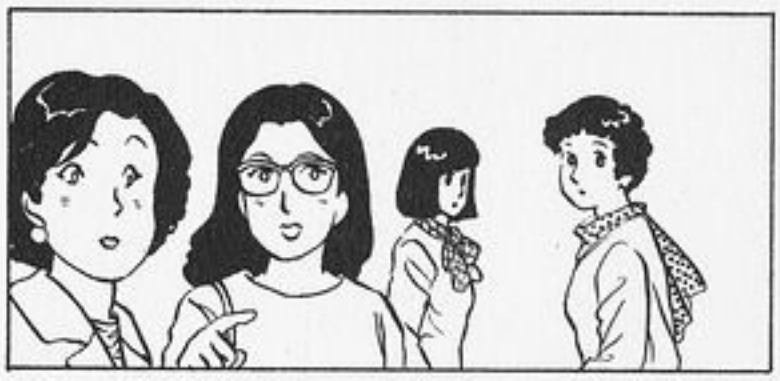

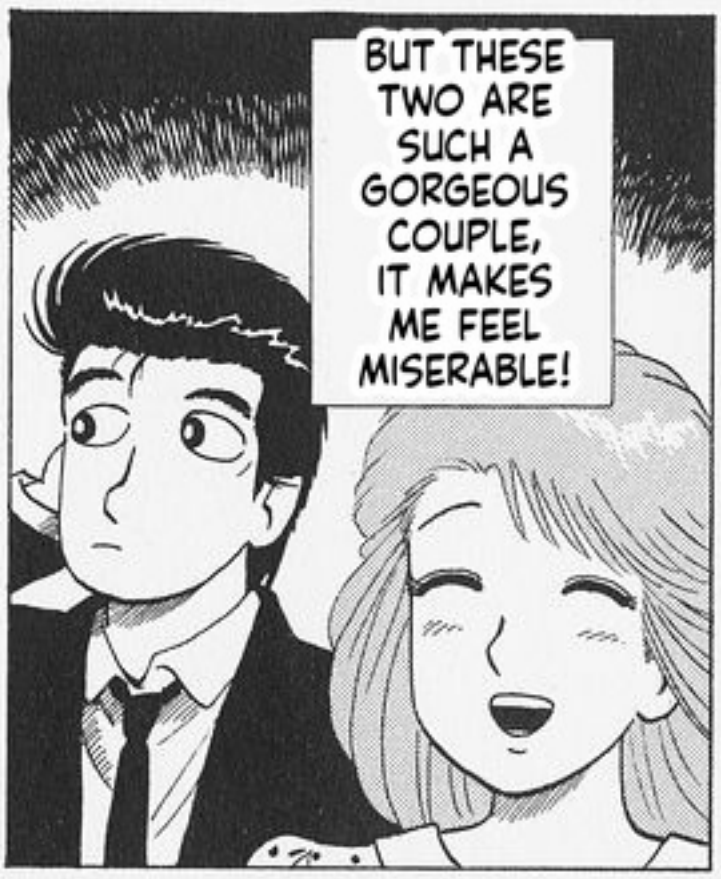

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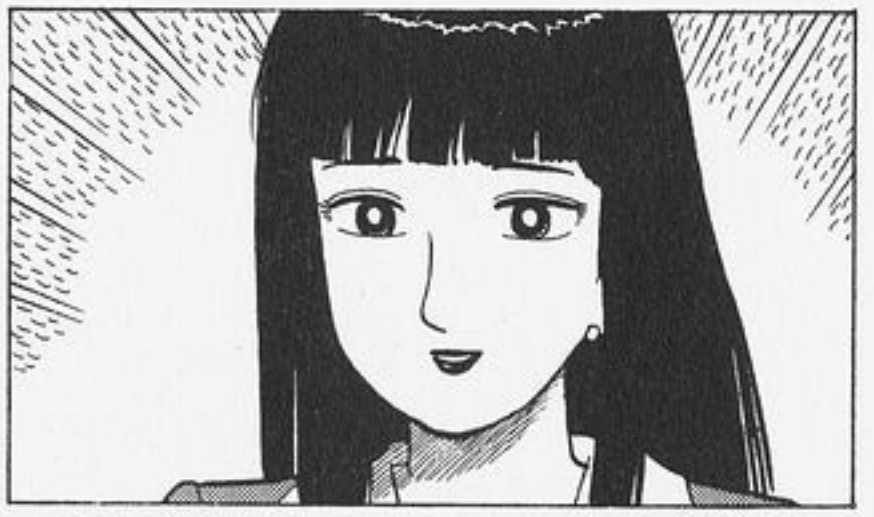
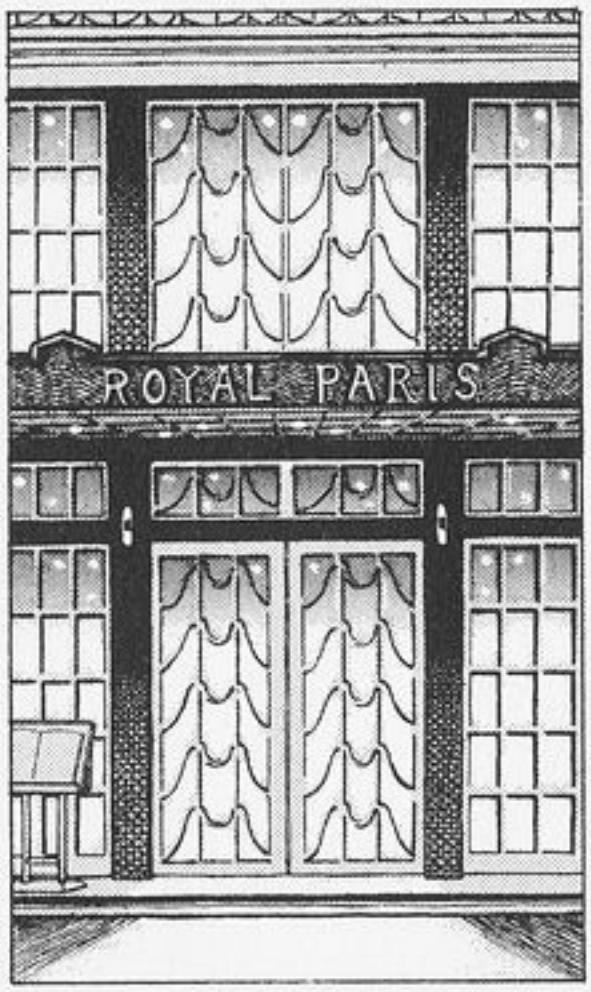


WHOA... THEY'RE LIKE A PICTURE-PERFECT BEAUTIFUL COUPLE...

WAIT, ARE THOSE TWO ACTORS?



THEY HAVE SUCH AN UPPER-CLASS VIBE...

THEY HAVE SUCH ELEGANCE.

3

WHAT'S WRONG WITH THAT? BEING HANDSOME IS AN ADVANTAGE IN EVERYTHING.

HUH? WHY?

I'M SICK OF BEING TOLD I'M A 'HANDSOME MAN'...

I CAN'T BELIEVE THEY'RE DRAWING SO MUCH ATTENTION.

WE'RE JUST BACKGROUND CHARACTERS COMPARED TO TOKIKO AND HIM.

WELL, AREN'T THOSE SOME HIGH-CLASS PROBLEMS.

I'M SICK AND TIRED OF EVERYONE STARING AT ME, TOO.

I'M NOT AN ACTOR, I'M A TECHNICIAN.

I-I SEE...

HEY, MIND YOUR OWN GODDAMN BUSINESS!!!

I'LL MAKE IT SO EVERYONE STOPS LOOKING AT YOU.

ALRIGHT,

チャ

4

ガルルー"

STOP IT, YAMAOKA-SAN!

EXCUSE ME, SIR...

Y-YES.

WELL THEN, YAMAOKA-SAN.

KYOICHI-SAN, I WANT TO HAVE A LONG-OVERDUE CHAT WITH YUKO TONIGHT.

SO, WE'LL LEAVE YOU HERE...

AH.

EH? TALK?

YAMAOKA-SAN, WOULD YOU MIND LETTING ME TALK TO YOU FOR A BIT?

ALRIGHT THEN, ISHIMOTO-SAN, SEE YOU LATER.

5

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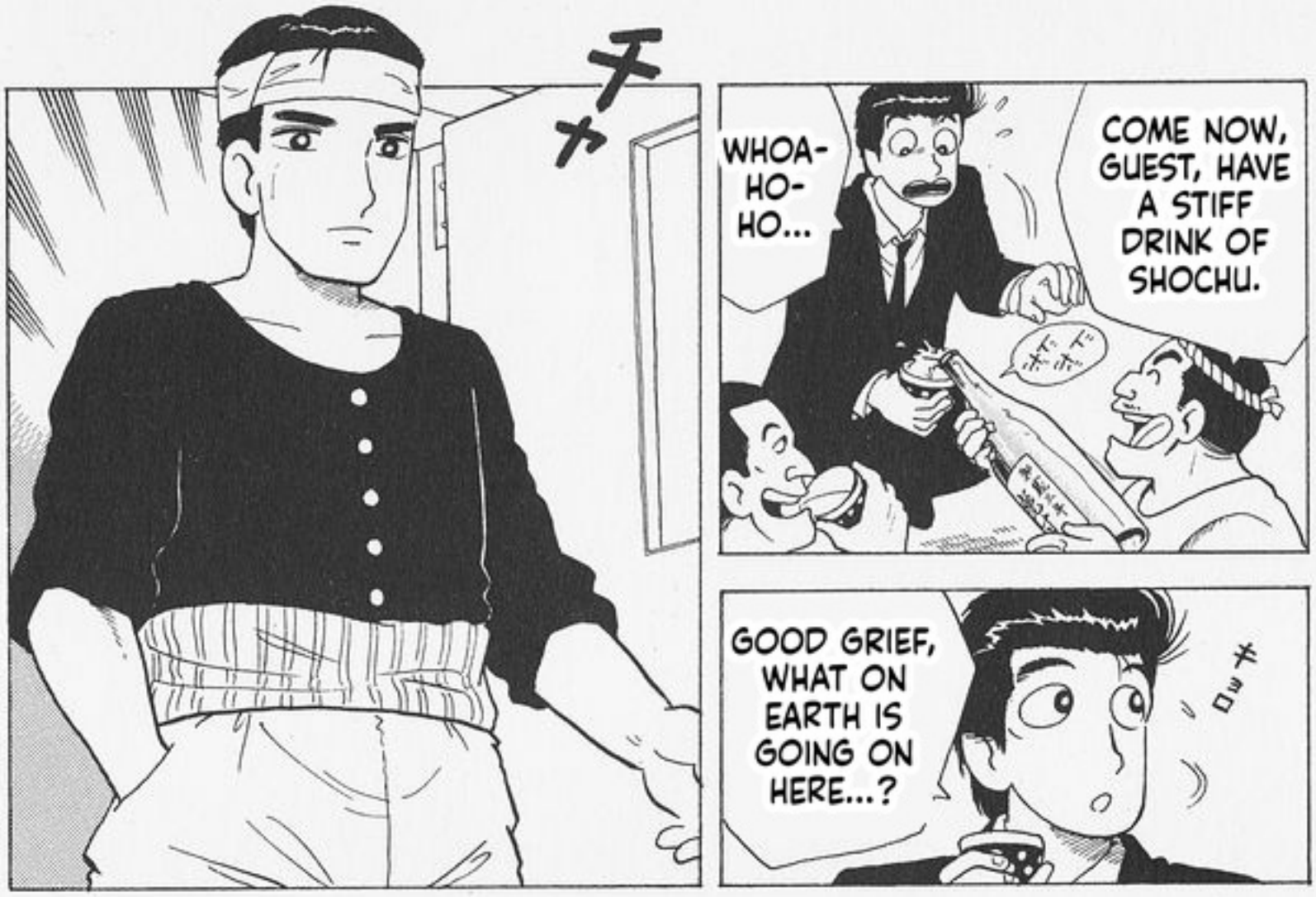
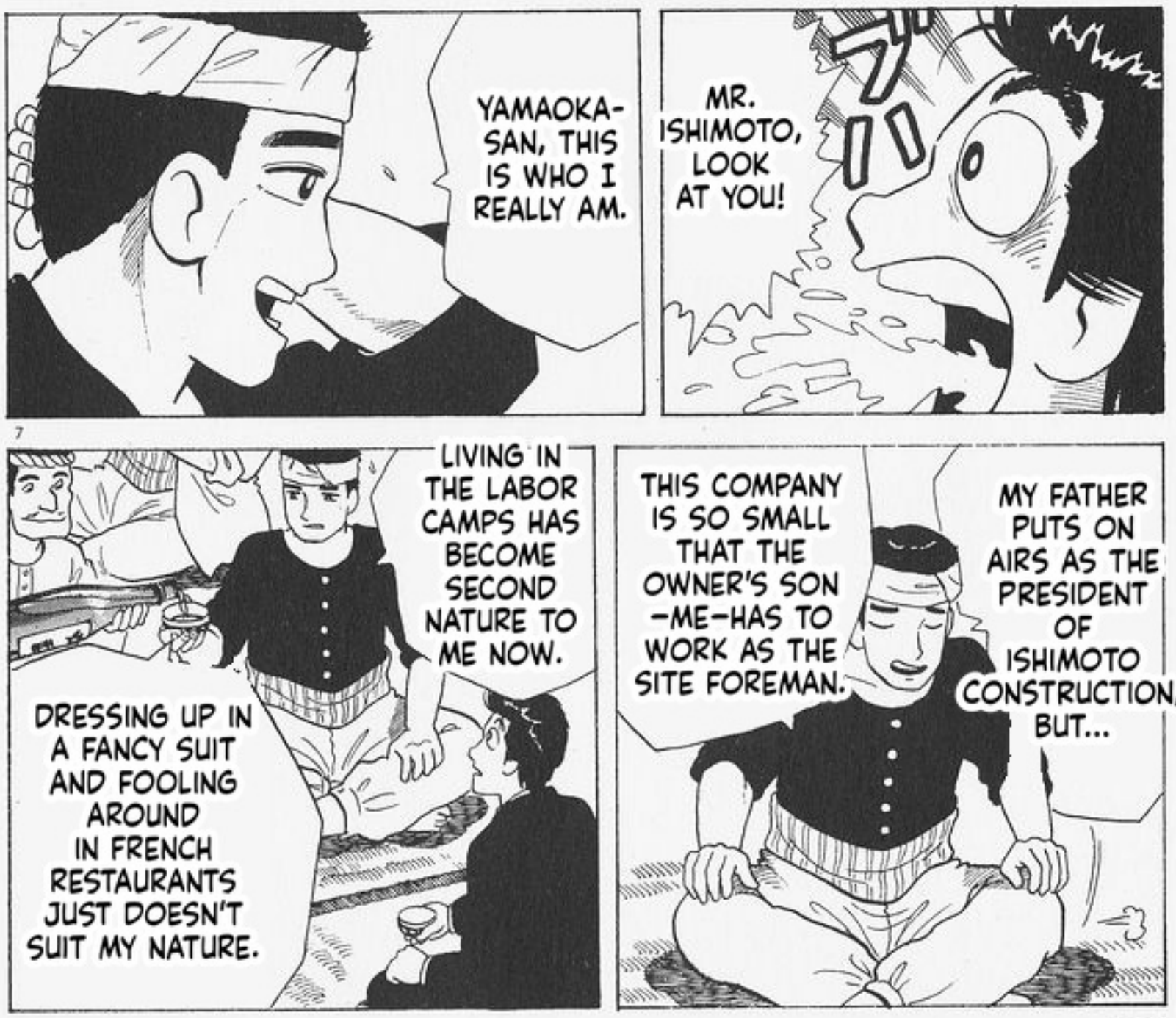
WELCOME BACK!
WHAT'S THE MATTER? IT'S WAY TOO EARLY FOR A DATE TO BE OVER.
OR DID YOU GET DUMPED?
YOU IDIOT!
DON'T LUMP ME IN WITH UNPOPULAR LOSERS LIKE YOU GUYS!
HUH? MR. ISHIMOTO WAS SO REFINED AND ACTED LIKE SUCH A GENTLEMAN,
BUT SINCE COMING HERE, HE'S LIKE A TOTAL RUFFIAN...
HEY, TAKE CARE OF OUR GUEST.
HEY, HE'S HERE.


WHOA-HO-HO...
COME NOW, GUEST, HAVE A STIFF DRINK OF SHOCHU.
GOOD GRIEF, WHAT ON EARTH IS GOING ON HERE...?


YAMAOKA-SAN, THIS IS WHO I REALLY AM.
MR. ISHIMOTO, LOOK AT YOU!
LIVING IN THE LABOR CAMPS HAS BECOME SECOND NATURE TO ME NOW.
DRESSING UP IN A FANCY SUIT AND FOOLING AROUND IN FRENCH RESTAURANTS JUST DOESN'T SUIT MY NATURE.
THIS COMPANY IS SO SMALL THAT THE OWNER'S SON -ME- HAS TO WORK AS THE SITE FOREMAN.
MY FATHER PUTS ON AIRS AS THE PRESIDENT OF ISHIMOTO CONSTRUCTION, BUT...

SAUCE-RICE...?

KYO-SAN, WHAT'LL IT BE? YOU GOIN' FOR THE SAUCE-RICE?

YEAH, BRING ME A LARGE SERVING!

DON'T YOU THINK I'M UNWORTHY OF TOKIKO-SAN?

YAMAOKA-SAN...

BUT THAT'S A FALSE PERSONA...

ゲッ

IN FRONT OF TOKIKO-SAN, I ACT LIKE SOME STYLISH, REFINED YOUNG ARISTOCRAT,

EATING AND DRINKING LIKE THIS WITH MY COMRADES ON THE JOB SITE, THIS IS MY REAL LIFE.

BUILDING SKYSCRAPERS AND DEVELOPING CITIES IS WHAT I LIVE FOR.

秘蔵三年 焼酎

BEER

8

ISN'T THERE ANY SIDE DISH?

WHAT? JUST RICE?

THERE IS A SIDE DISH RIGHT THERE.

ソース

HERE YOU GO, KYO-SAN, THANKS FOR WAITING.

EXACTLY! THIS IS MY ABSOLUTE FAVORITE!

UHA! POURING WORCESTERSHIRE SAUCE OVER RICE—SO THAT'S 'SAUCE-RICE'!

ドボドボ

AHH, THIS IS PURE BLISS!

MUHOHO! THE SPICY ZING SPREADS INTO A DEEP SWEETNESS, BLENDING PERFECTLY WITH THE FLAVOR OF THE RICE!

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9

UNLIKE ME, TOKIKO-SAN IS A TRUE LADY, A REAL NOBLEWOMAN.

SHE'S WAY OUT OF THE LEAGUE OF SOMEONE LIKE ME, WHO THINKS A SHAMEFUL DISH LIKE 'SAUCE-RICE' IS THE BEST THING IN THE WORLD.

TAHA! YOU REALLY MAKE THAT LOOK DELICIOUS!

THIS IS EXACTLY WHAT'S WRONG WITH ME...

.....

I JUST THOUGHT IF I DIDN'T DRESS UP IN A SUIT AND LOOK SHARP, TOKIKO-SAN WOULD DUMP ME.

KYŌ-SAN IS A HANDSOME DEVIL, AFTER ALL.

NO ONE WOULD EVER TAKE HIM FOR A CONSTRUCTION SITE FOREMAN.

H-HMM...

WELL, LET'S NOT JUMP TO CONCLUSIONS...

I KNEW IT, SOMEONE LIKE ME ISN'T GOOD ENOUGH FOR TOKIKO-SAN, SO I SHOULD PROBABLY JUST BACK OFF...

IT'S JUST LIKE THESE GUYS SAID... I WAS SO DESPERATE FOR TOKIKO-SAN TO LIKE ME THAT I TRIED TO ACT LIKE A BIG SHOT...

10

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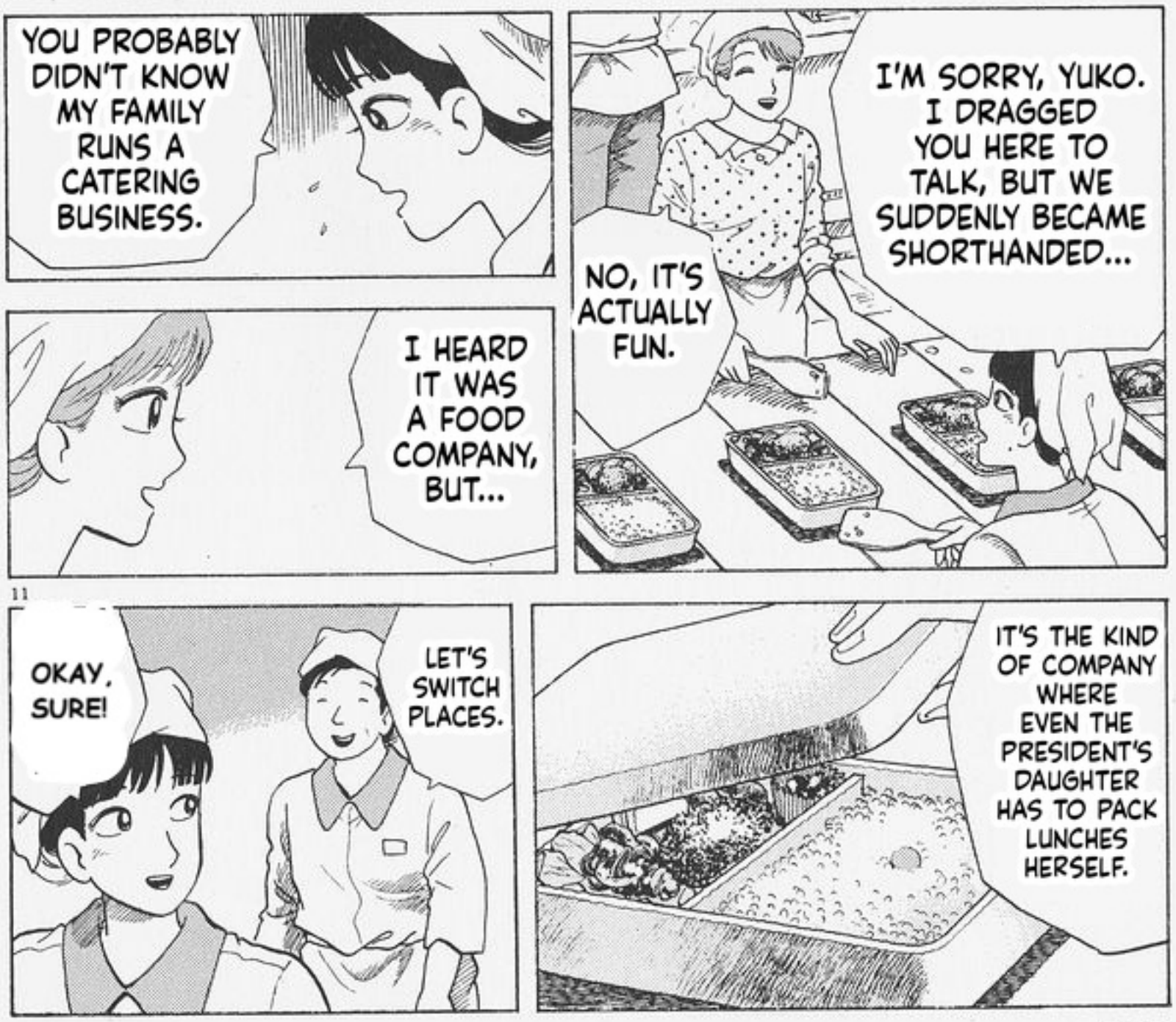
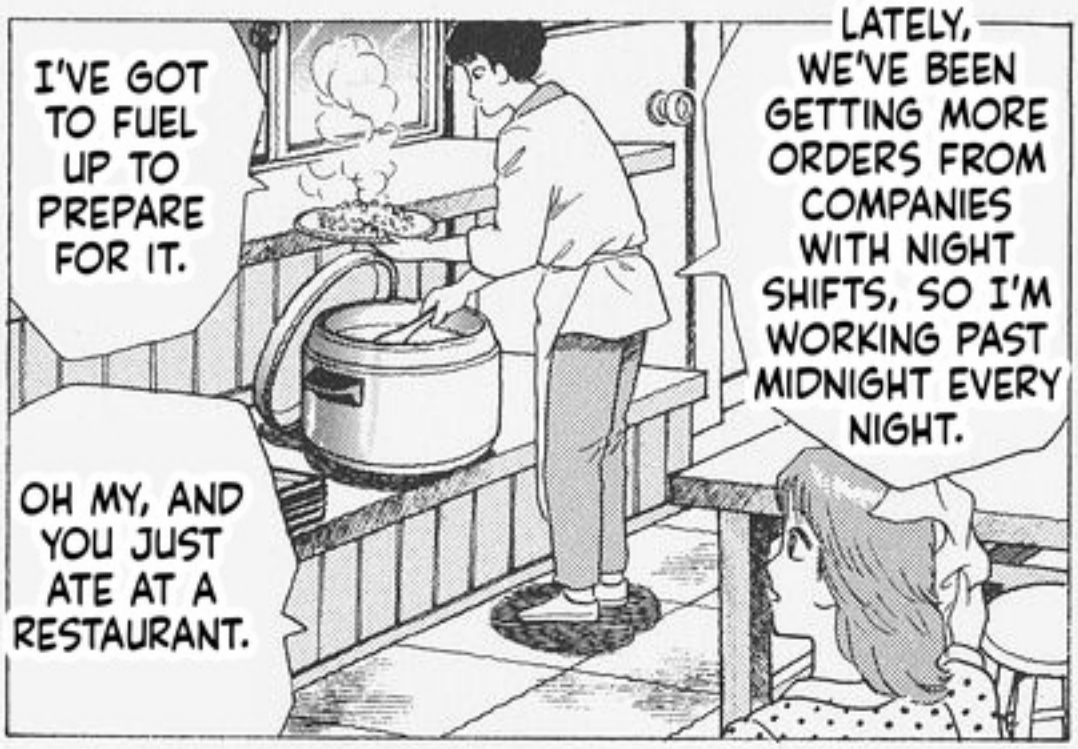
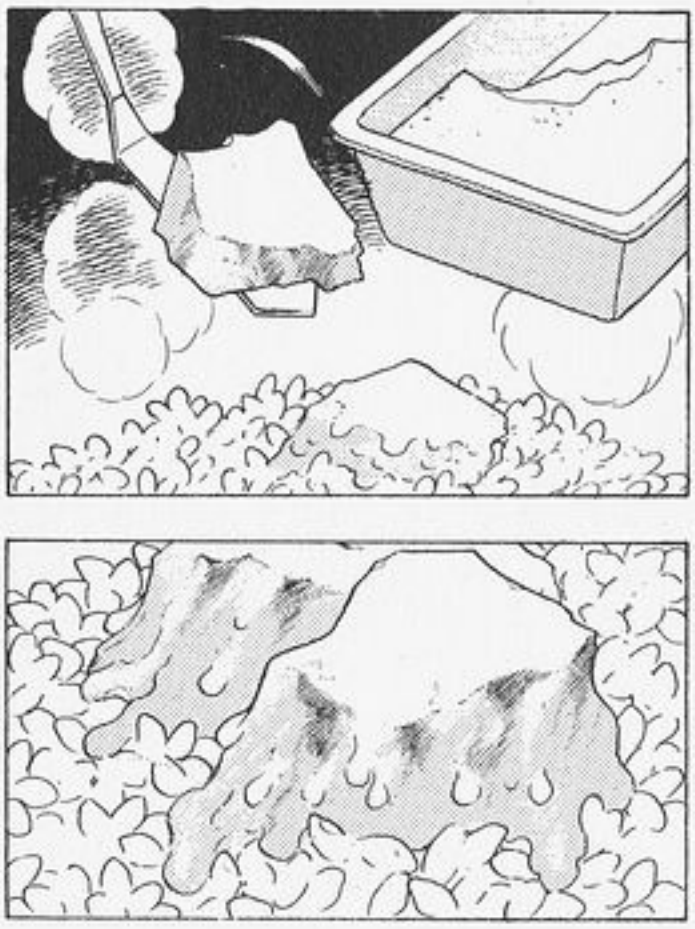
朝井食品

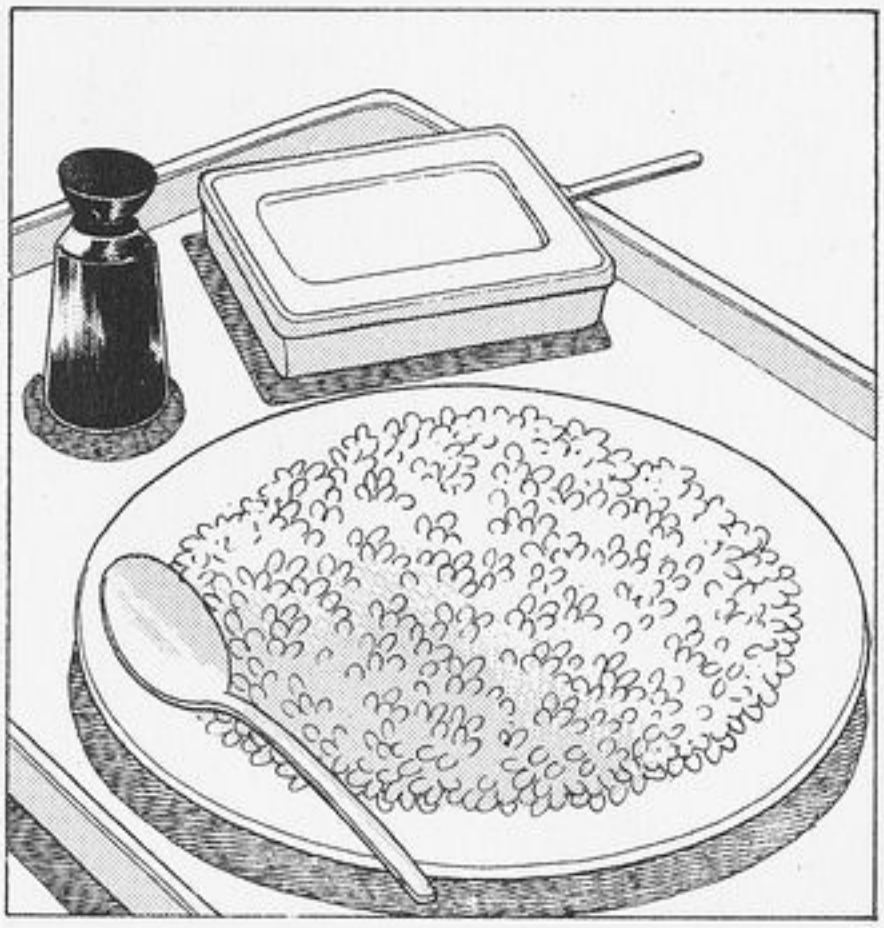
FIFTY ORDERS FOR HITOTSUBASHI PRINTING ARE READY!
ガラガラ


YOU PROBABLY DIDN'T KNOW MY FAMILY RUNS A CATERING BUSINESS.
I'M SORRY, YUKO. I DRAGGED YOU HERE TO TALK, BUT WE SUDDENLY BECAME SHORTHANDED...
NO, IT'S ACTUALLY FUN.
I HEARD IT WAS A FOOD COMPANY, BUT...
OKAY, SURE!
LET'S SWITCH PLACES.
IT'S THE KIND OF COMPANY WHERE EVEN THE PRESIDENT'S DAUGHTER HAS TO PACK LUNCHES HERSELF.

THAT FANCY FOOD DOESN'T SIT RIGHT IN MY STOMACH.

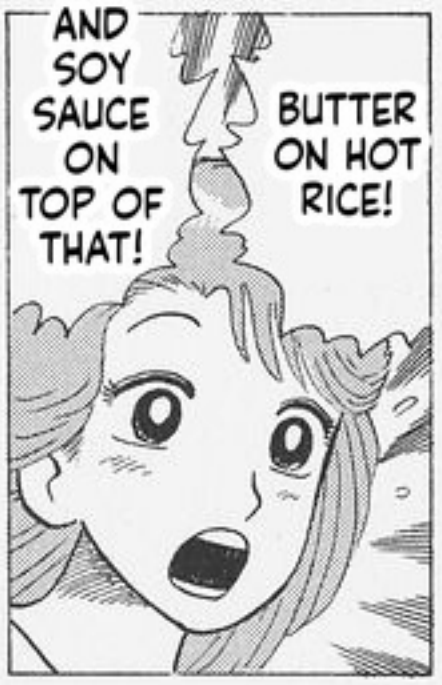

I'VE GOT TO FUEL UP TO PREPARE FOR IT.
LATELY, WE'VE BEEN GETTING MORE ORDERS FROM COMPANIES WITH NIGHT SHIFTS, SO I'M WORKING PAST MIDNIGHT EVERY NIGHT.
OH MY, AND YOU JUST ATE AT A RESTAURANT.





12

I JUST LOVE THIS.
IT'S BUTTER SOY SAUCE RICE!


AND SOY SAUCE ON TOP OF THAT!
BUTTER ON HOT RICE!

AND WHEN THE FLAVOR OF SOY SAUCE IS ADDED, THE SWEETNESS OF THE RICE AND THE BUTTER SUDDENLY TIGHTENS UP!

MMM! THE MELTED BUTTER GIVES OFF AN INDESCRIBABLE AROMA, MOISTLY COATING EVERY GRAIN OF RICE!

カチャ

THIS IS MY TRUE SELF...

13

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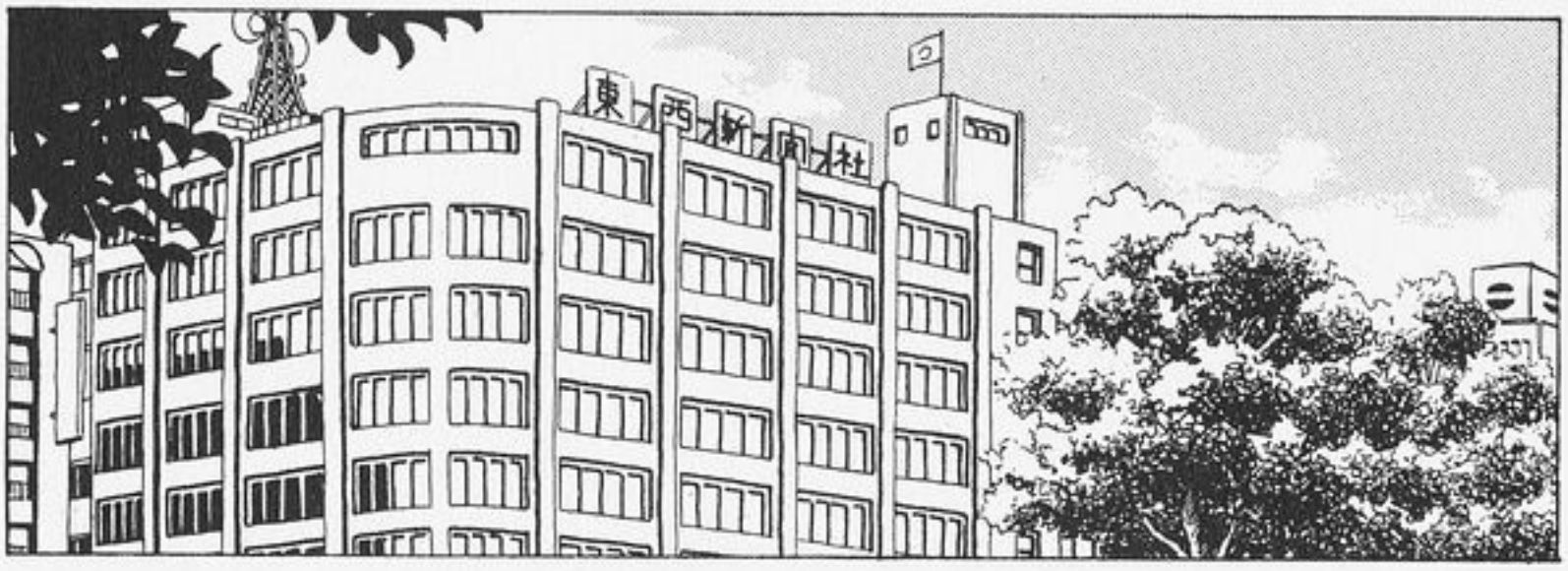
HEY, YUKO, A WOMAN WHO EATS SUCH SHAMEFUL FOOD IS NO MATCH FOR KYOICHI-SAN, RIGHT?

WITH AN ARISTOCRATIC, REFINED MAN LIKE KYOICHI-SAN...

I'M NO HIGH-CLASS YOUNG LADY...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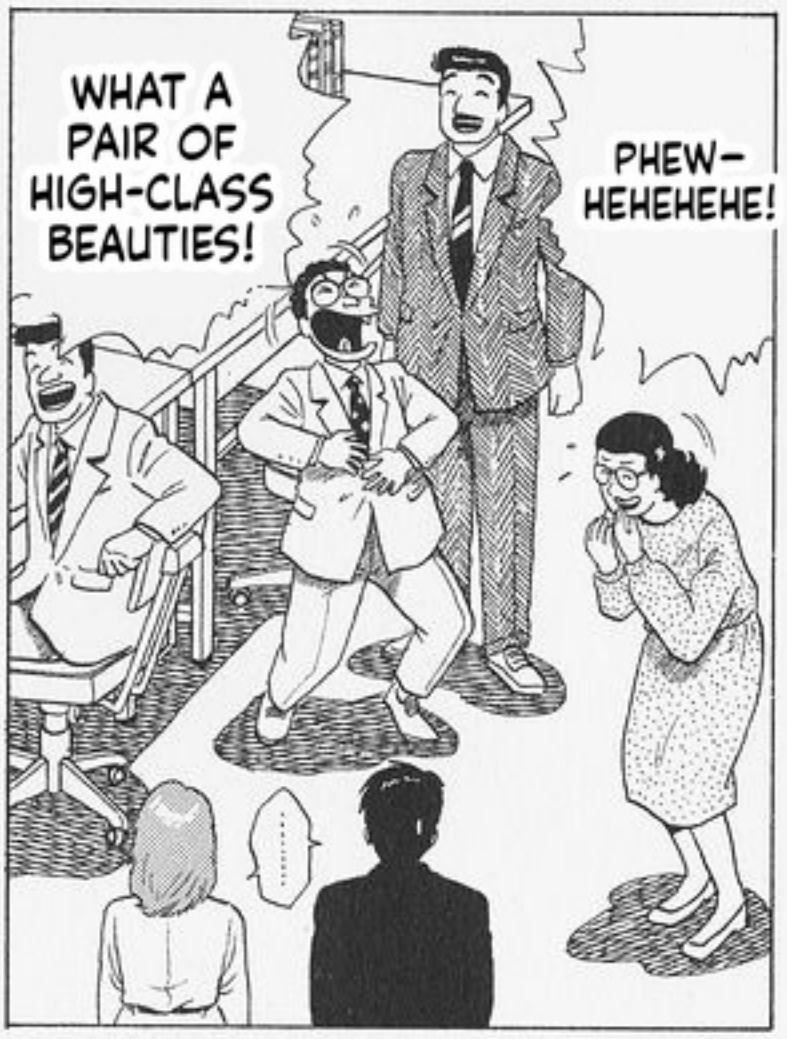
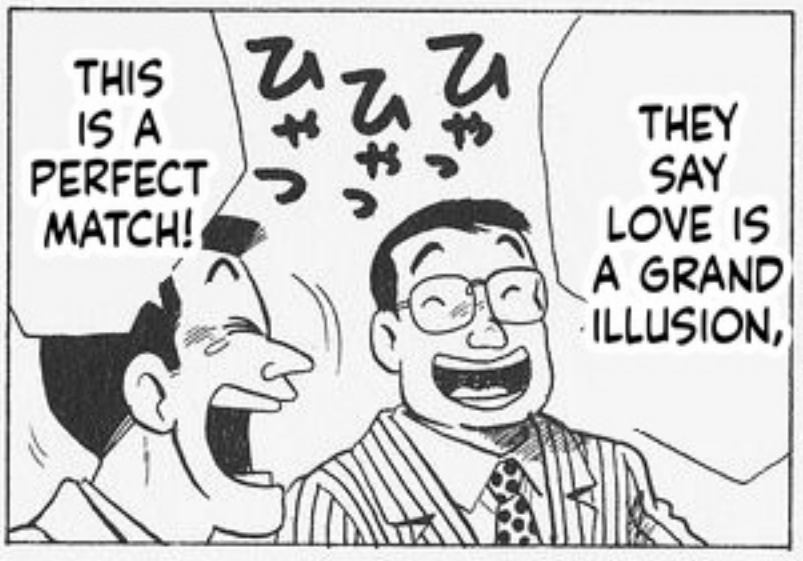
THE WAY THEY BOTH THINK THE OTHER IS REFINED WHILE THEY THEMSELVES ARE VULGAR IS JUST GREAT!
IT'S SO ROMANTIC!!!


WHAT A PAIR OF HIGH-CLASS BEAUTIES!
PHEW— HEHEHEHE!


THIS IS A PERFECT MATCH!
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THEY SAY LOVE IS A GRAND ILLUSION,

14

THEY EACH LIKE SIMPLE FOODS.

BUT DON'T YOU THINK THESE TWO MIGHT ACTUALLY WORK OUT?
YES, QUITE RIGHT.

THEY'RE ACTUALLY AGONIZING OVER THIS QUITE SERIOUSLY.
PLEASE DON'T LAUGH LIKE THAT.

SOMETIMES I BUY CANNED FOOD JUST BECAUSE I WANT TO EAT THAT.

IT'S SOFT AND CRUNCHY,

EVERYONE HAS THAT ONE FOOD THEY JUST LOVE.

EVERYONE HAS ONE OR TWO THINGS THAT WOULD BE EMBARRASSING IF PEOPLE FOUND OUT,

FOR ME, IT'S THE BONES IN CANNED SALMON.

FOR ME, IT'S THE SKIN OF A MANJŪ BUN.

THEY CALL IT THE TENJIN-SAMA, AND I JUST CAN'T GET ENOUGH OF THAT AROMA AND ACIDITY.

WHEN YOU CRACK OPEN A PICKLED PLUM PIT, THERE'S A KERNEL INSIDE, RIGHT?

I'D HAVE TO SAY THE TENJIN-SAMA INSIDE A PICKLED PLUM.

OH MY? IT SEEMS THIS IS THE CULTURE CLUB'S FAMOUS...

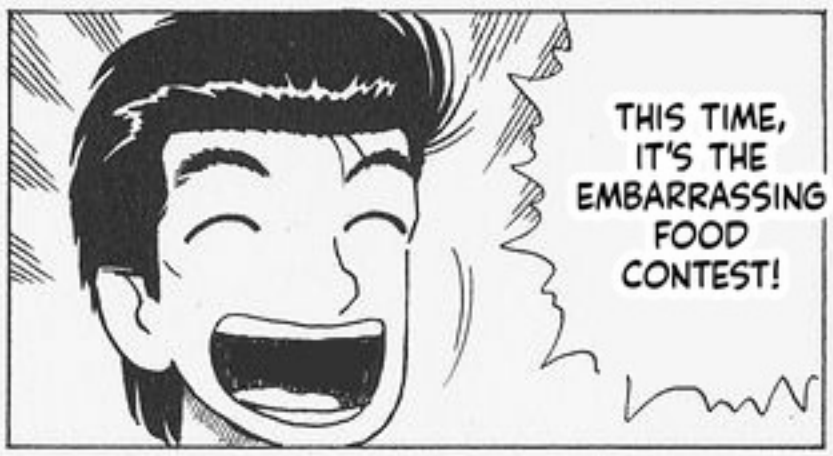
15

THIS IS TURNING INTO A 'FAVORITE FOOD' BRAGGING CONTEST!

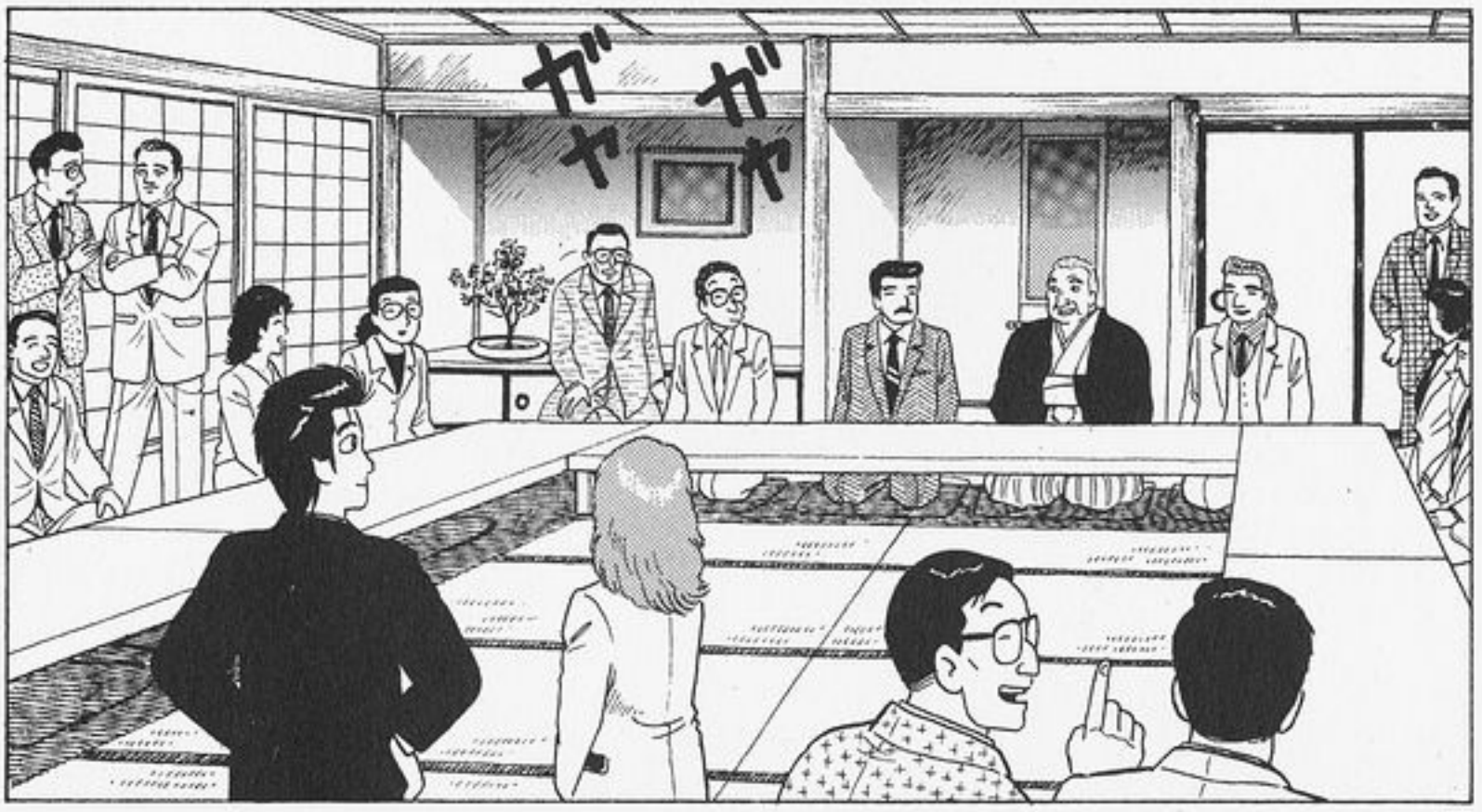
WHEN YOU PEEL IT OFF AND PUT JUST THAT IN YOUR MOUTH, IT STICKS RIGHT TO YOUR TONGUE—IT'S SO DELICIOUS AND FEELS AMAZING.

AND WHEN I SAY SKIN, I MEAN THAT THIN, SHINY LAYER ON THE SURFACE.

TOZAI
NEWS
TSUKIJI
DORMITORY


THIS TIME, IT'S THE EMBARRASSING FOOD CONTEST!

LET'S TRY IT!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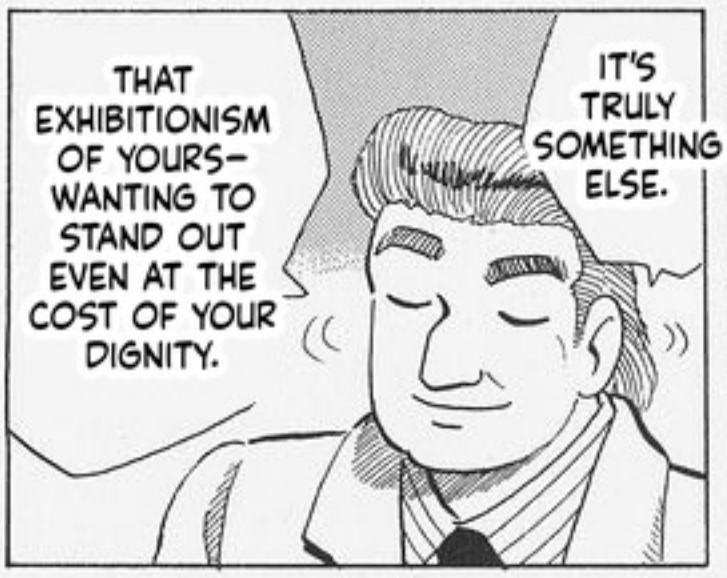
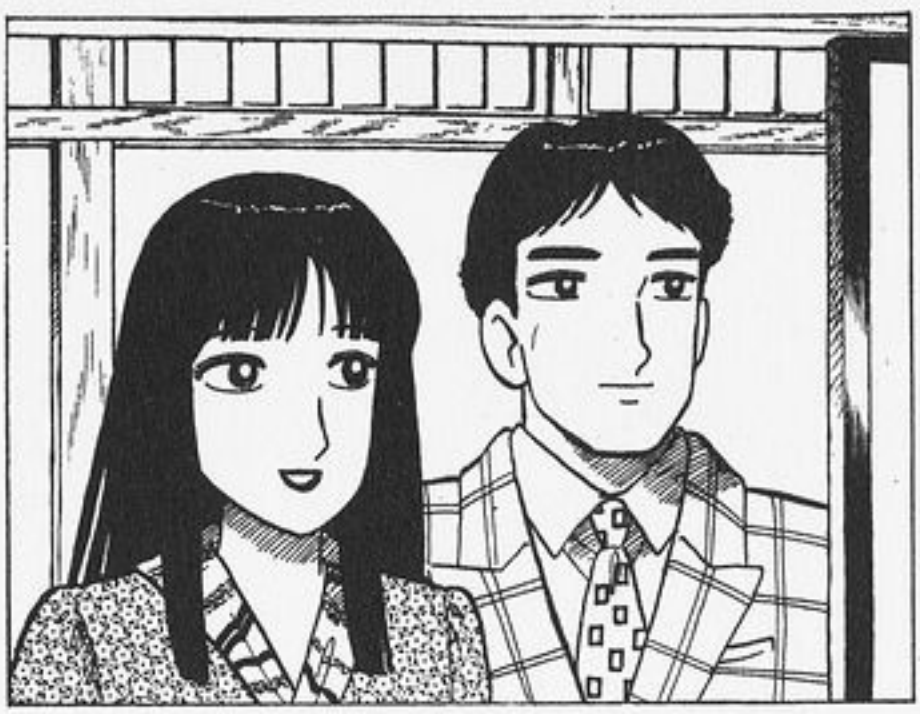

THAT EXHIBITIONISM OF YOURS— WANTING TO STAND OUT EVEN AT THE COST OF YOUR DIGNITY.
IT'S TRULY SOMETHING ELSE.

I WOULD TAKE THE CHANCE OF BEING MADE A FOOL TO WIN THIS ONE.
I MAY BE EXPOSING MYSELF TO SHAME, BUT...



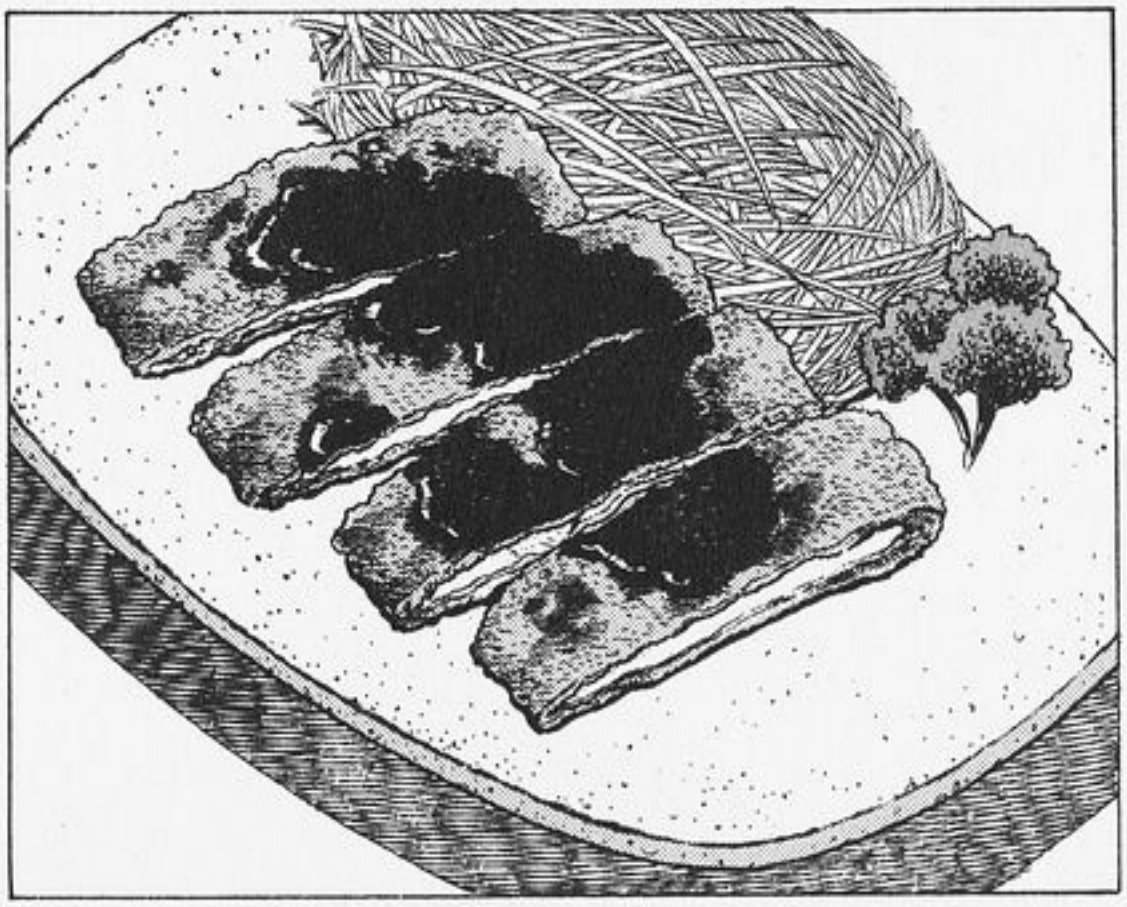
RIGHT THIS WAY, PLEASE.

AND NOW, LET THE 'EMBARRASSING FOOD CONTEST' BEGIN!

I WONDER IF PEOPLE LIKE THEM EVEN HAVE FOODS THEY'RE EMBARRASSED TO EAT...

WHAT A TOTAL BABE!
WHAT AN EYE-POPPINGLY BEAUTIFUL COUPLE!

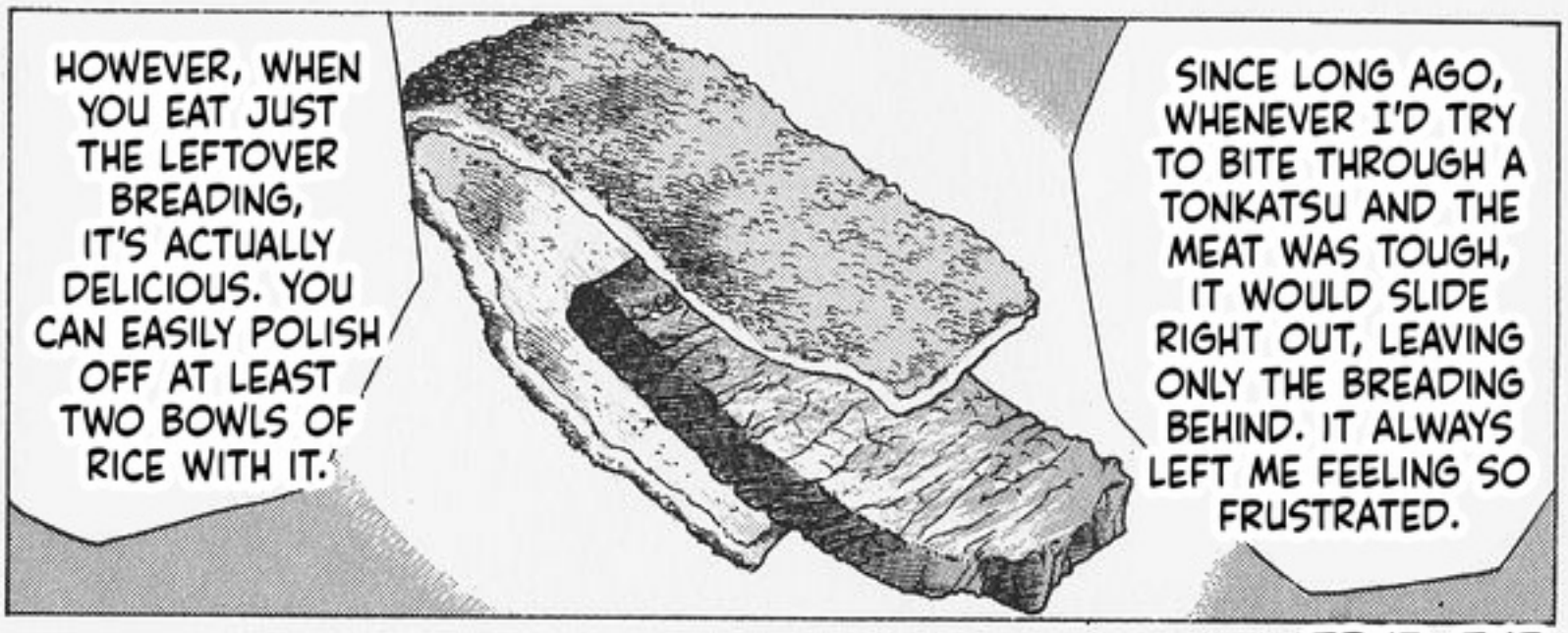
17



HM?

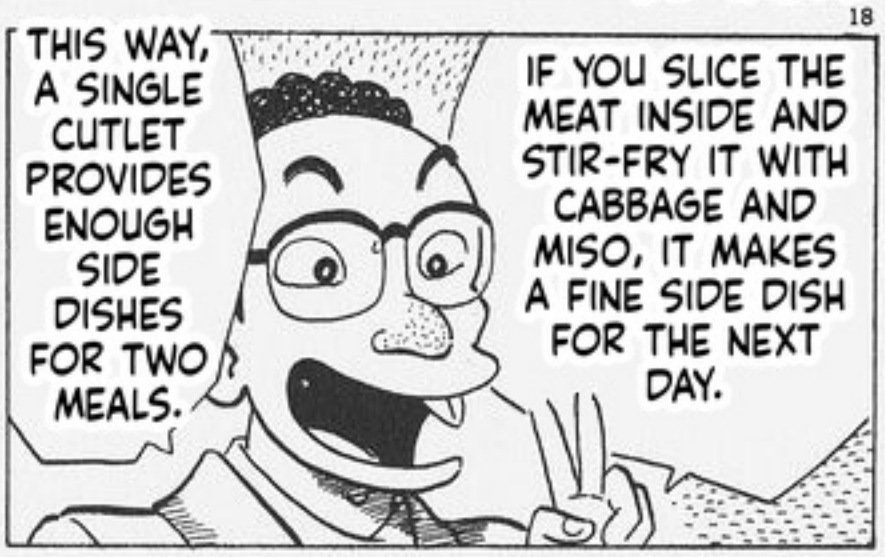
WELL, PLEASE GIVE IT A TRY.
NOW, WHY ON EARTH WOULD TONKATSU BE AN EMBARRASSING FOOD?

IT'S JUST THE SKIN OF THE TONKATSU, THERE'S NO MEAT INSIDE!
WHAT THE HELL IS THIS?!


HOWEVER, WHEN YOU EAT JUST THE LEFTOVER BREADING, IT'S ACTUALLY DELICIOUS. YOU CAN EASILY POLISH OFF AT LEAST TWO BOWLS OF RICE WITH IT.
SINCE LONG AGO, WHENEVER I'D TRY TO BITE THROUGH A TONKATSU AND THE MEAT WAS TOUGH, IT WOULD SLIDE RIGHT OUT, LEAVING ONLY THE BREADING BEHIND. IT ALWAYS LEFT ME FEELING SO FRUSTRATED.

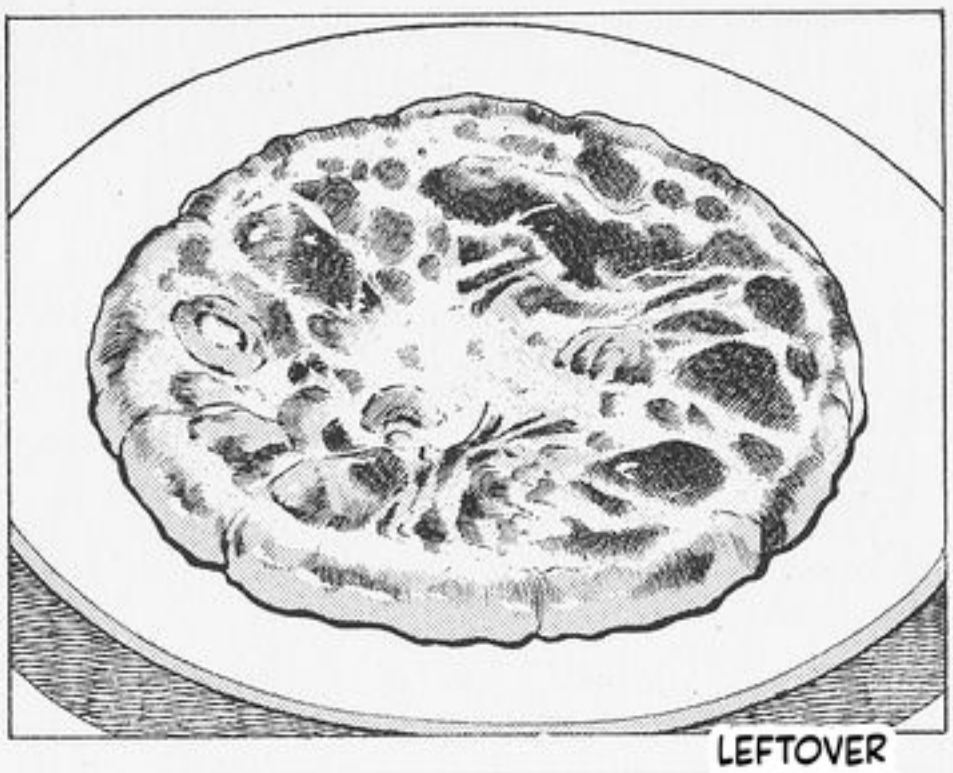
HOW EMBARRASSING!!

WHAT DO YOU DO WITH THE MEAT INSIDE?
TRUE, THE BREADING IS EXACTLY WHAT MAKES TONKATSU SO TASTY.


THIS WAY, A SINGLE CUTLET PROVIDES ENOUGH SIDE DISHES FOR TWO MEALS.
IF YOU SLICE THE MEAT INSIDE AND STIR-FRY IT WITH CABBAGE AND MISO, IT MAKES A FINE SIDE DISH FOR THE NEXT DAY.

MY MOTHER WAS INCREDIBLY FRUGAL, SO

FOR DINNERS WHEN MY FATHER WASN'T HOME, SHE'D MAKE THIS 'ANYTHING-YAKI' TO CLEAN OUT THE FRIDGE.



SHE'D CHOP ABSOLUTELY ANYTHING INTO TINY PIECES, MIX IT WITH FLOUR, AND FRY IT IN A PAN.

LEFTOVER SIMMERED VEGETABLES, LEFTOVER TEMPURA, LEFTOVER BLANCHED GREENS, LEFTOVER MEAT AND POTATO STEW...

19

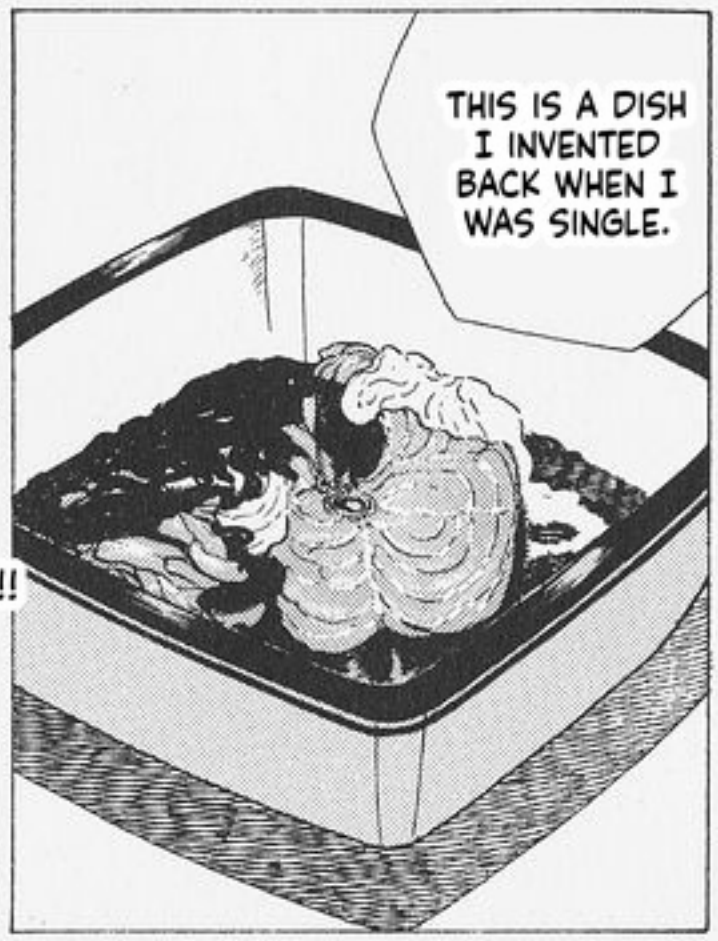
DEEP-FRYING THOSE AND DUSTING THEM WITH SUGAR WAS A FAVORITE SNACK IN OUR HOUSE.

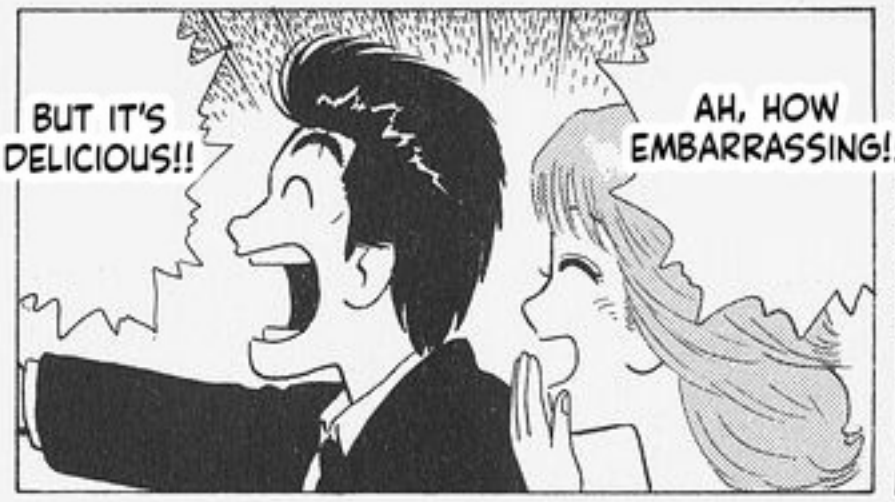
AT THE BAKERY, THEY SELL BAGS OF BREAD CRUSTS LEFTOVER FROM MAKING SANDWICHES FOR 10 OR 20 YEN.

IF THERE WERE ANY LEFTOVERS OF THIS 'ANYTHING-YAKI,' SHE'D TOSS THOSE BACK IN TOO.

THIS IS SO EMBARRASSING!!

OISHINBO 30





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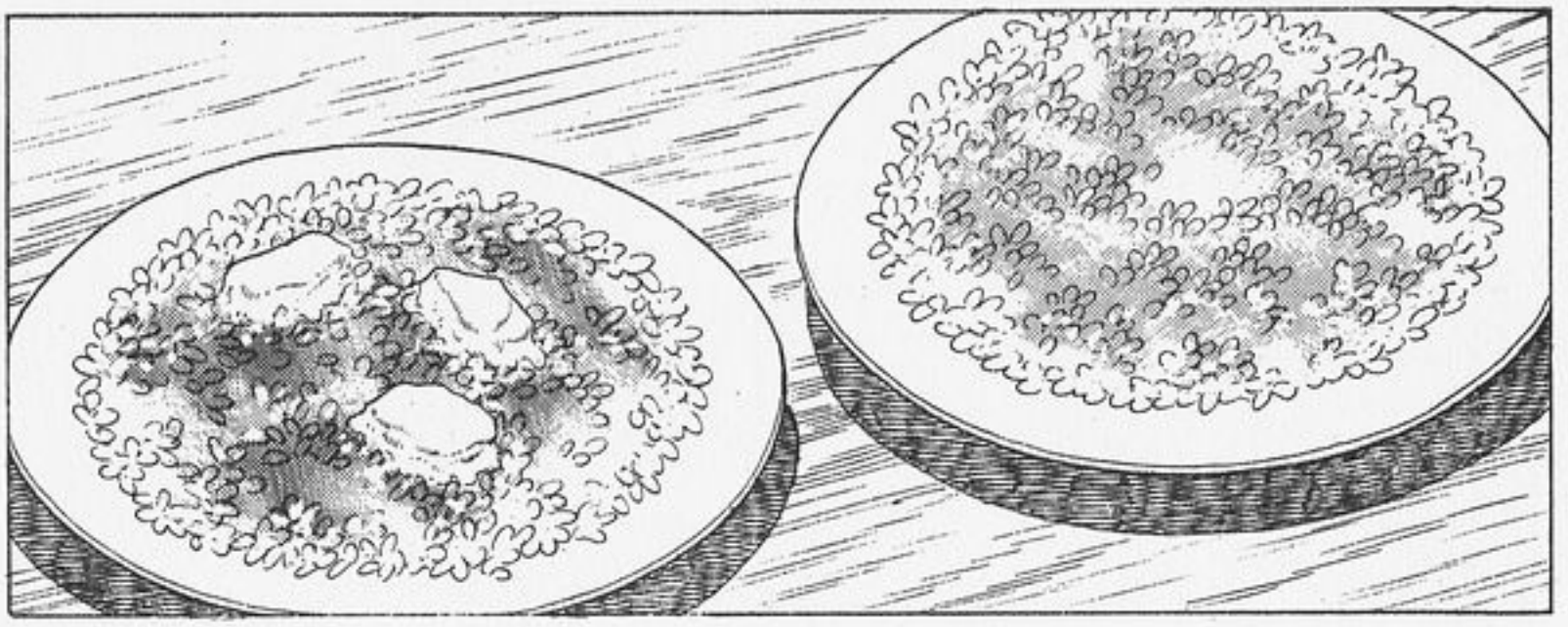

AH, THIS IS DELICIOUS.

HEHEHE, I'VE ALWAYS WANTED TO TRY THIS AT LEAST ONCE, PRECISELY BECAUSE IT'S FORBIDDEN.

MY, HOW ILL-MANNERED.

THE OTHER IS RICE TOSSED IN BUTTER AND SOY SAUCE.

ONE IS 'SAUCE RICE' WITH JUST SAUCE.

THE ONE WHO BROUGHT THE SAUCE RICE WAS...

NOW THEN, WHO COULD HAVE DONE THIS?

THIS IS SO EMBARRASSING!!

HOW PATHETIC THAT THIS IS THE BEST PART!

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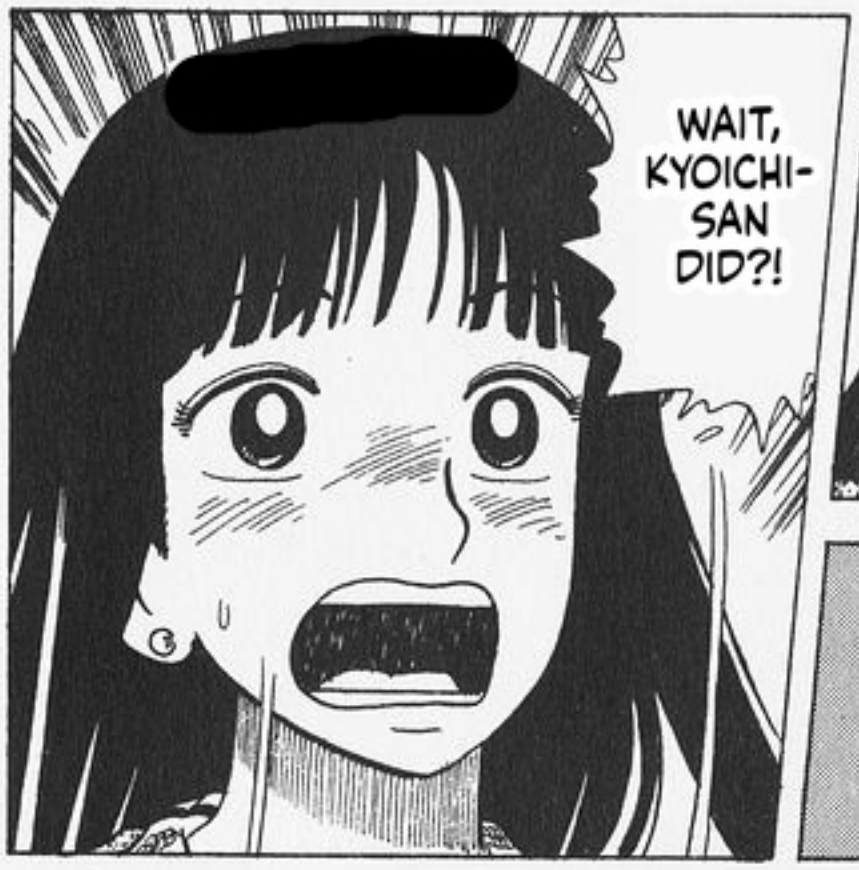
21


WAIT, KYOICHI-SAN DID?!

IT WAS ME.
スクッ

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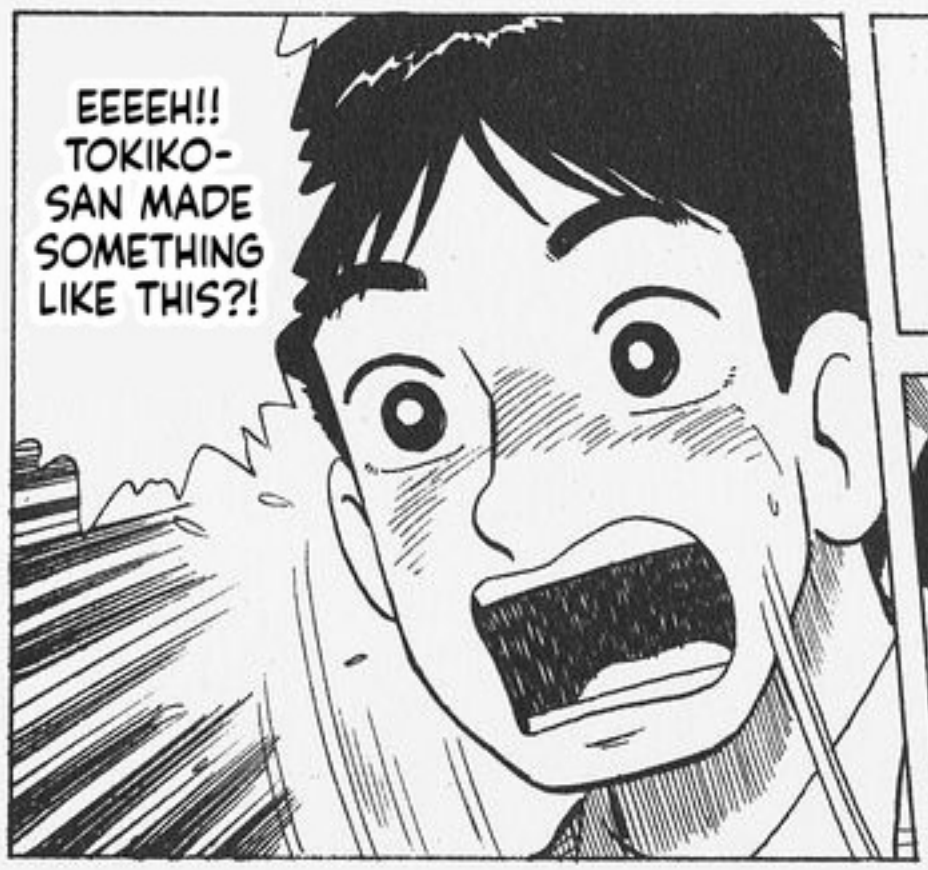
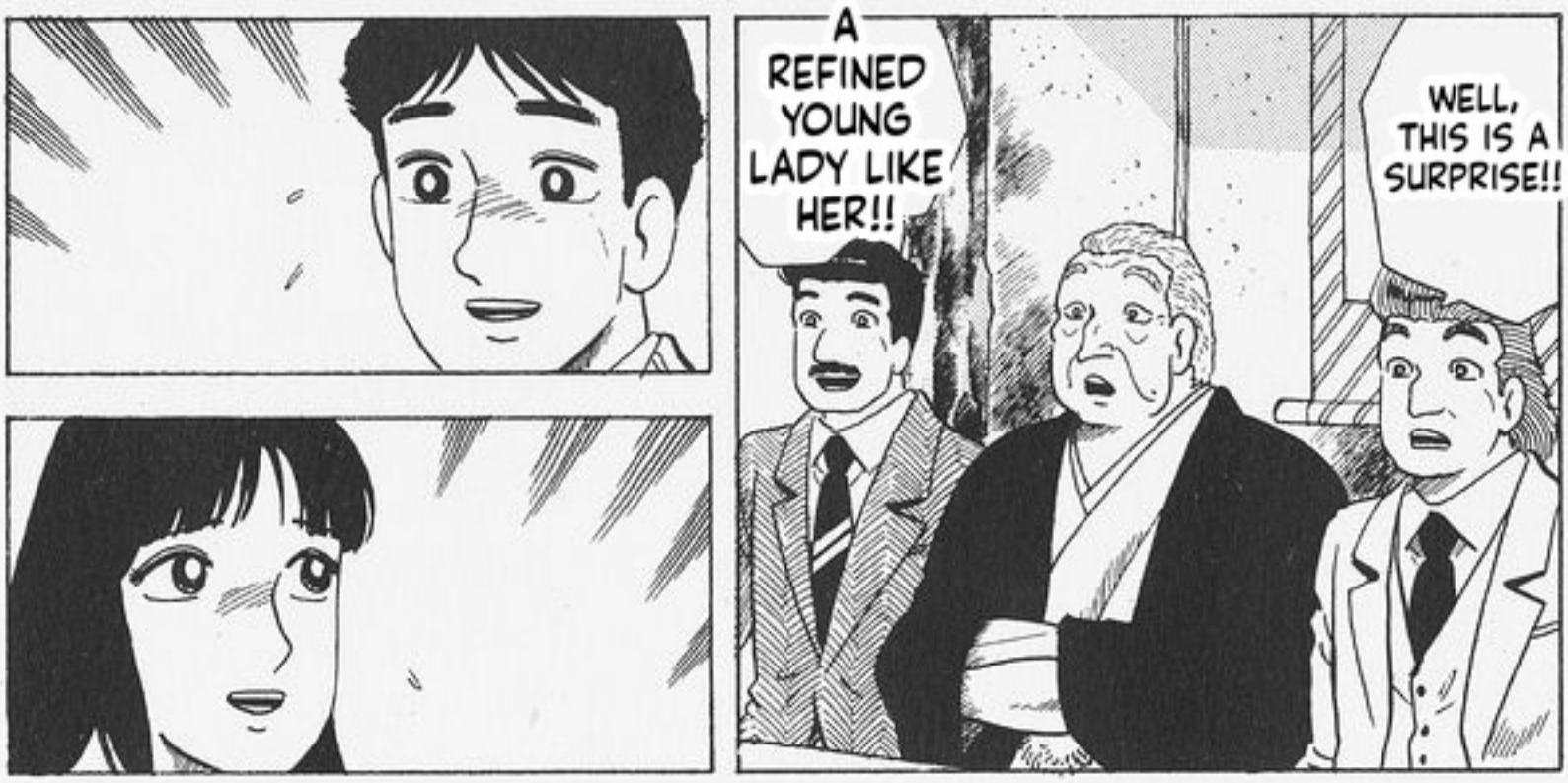
WHA–! A HANDSOME, REFINED MAN LIKE HIM...
YOU REALLY CAN'T JUDGE A BOOK BY ITS COVER.

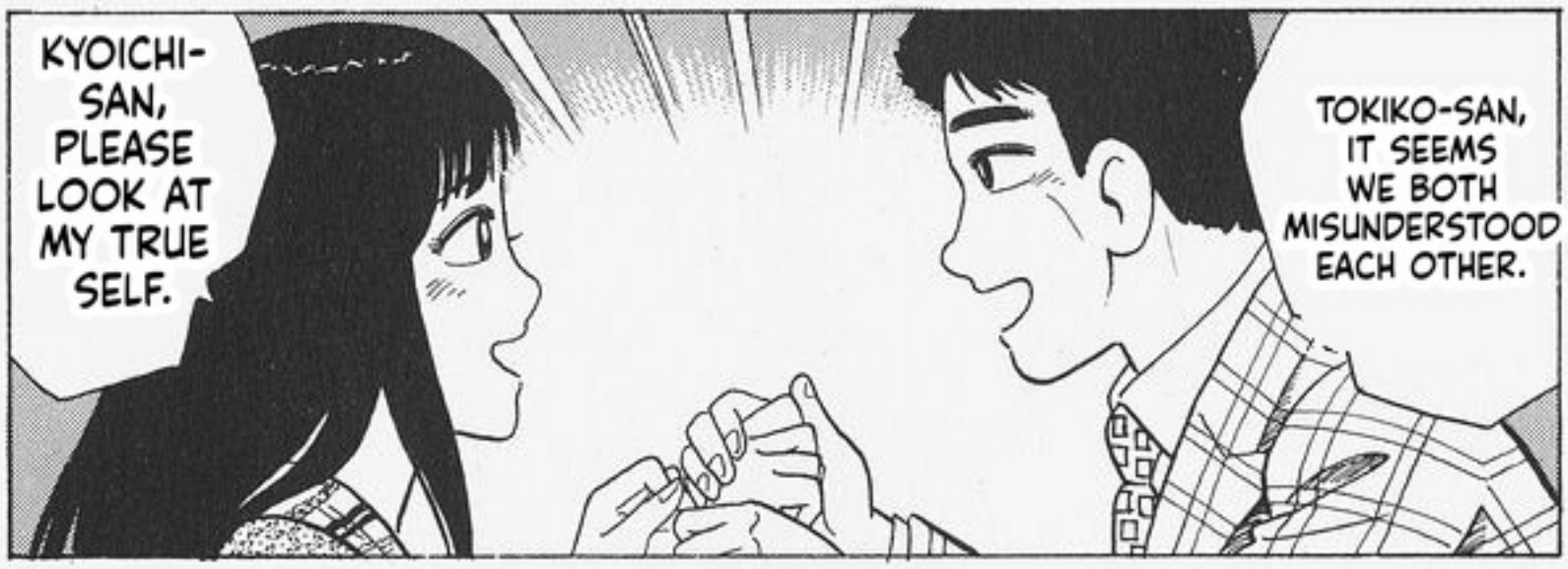

EEEEH!! TOKIKO-SAN MADE SOMETHING LIKE THIS?!

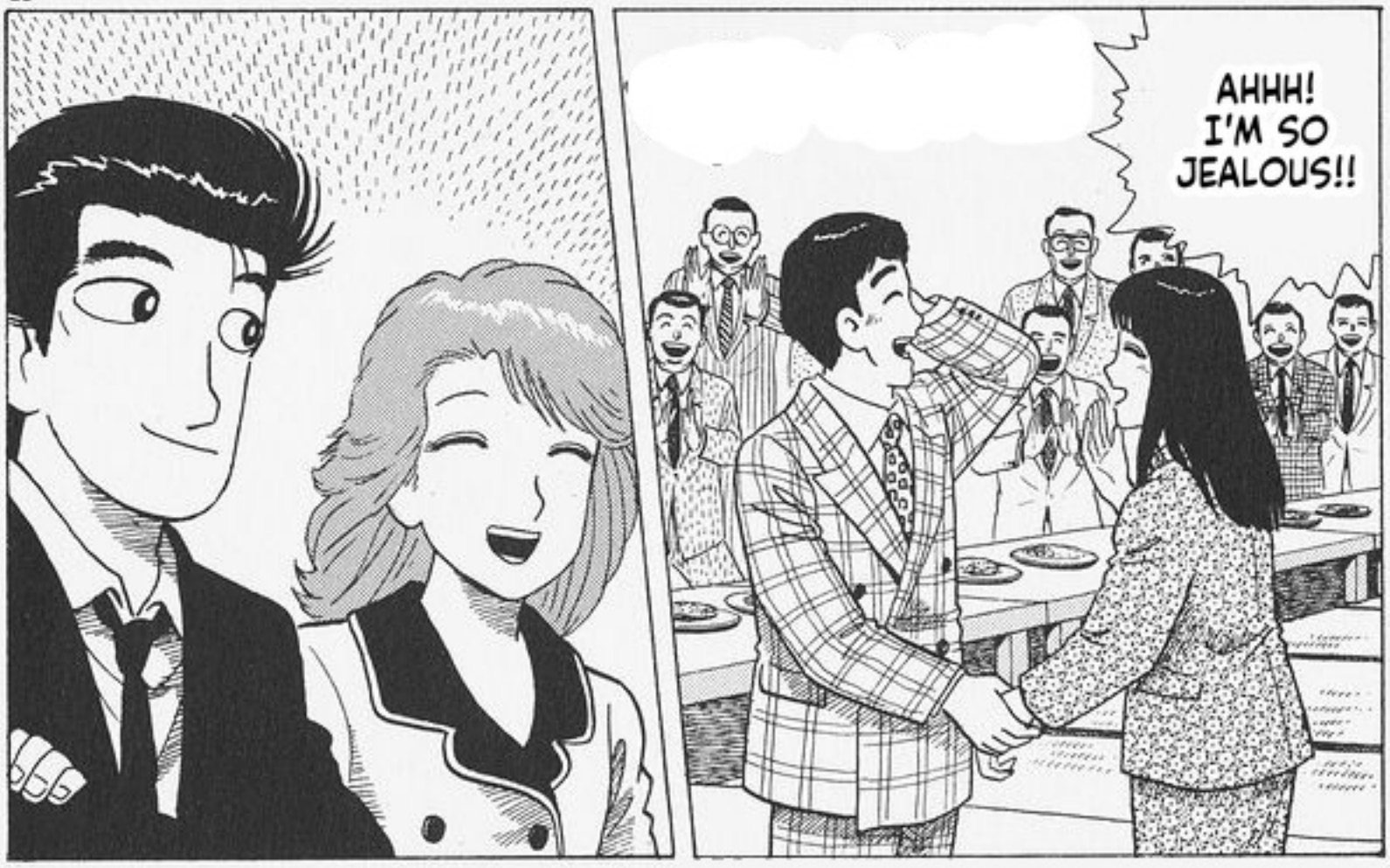
THEN, THE PERSON WHO BROUGHT THE BUTTER SOY SAUCE RICE WAS...

22

IT WAS ME.







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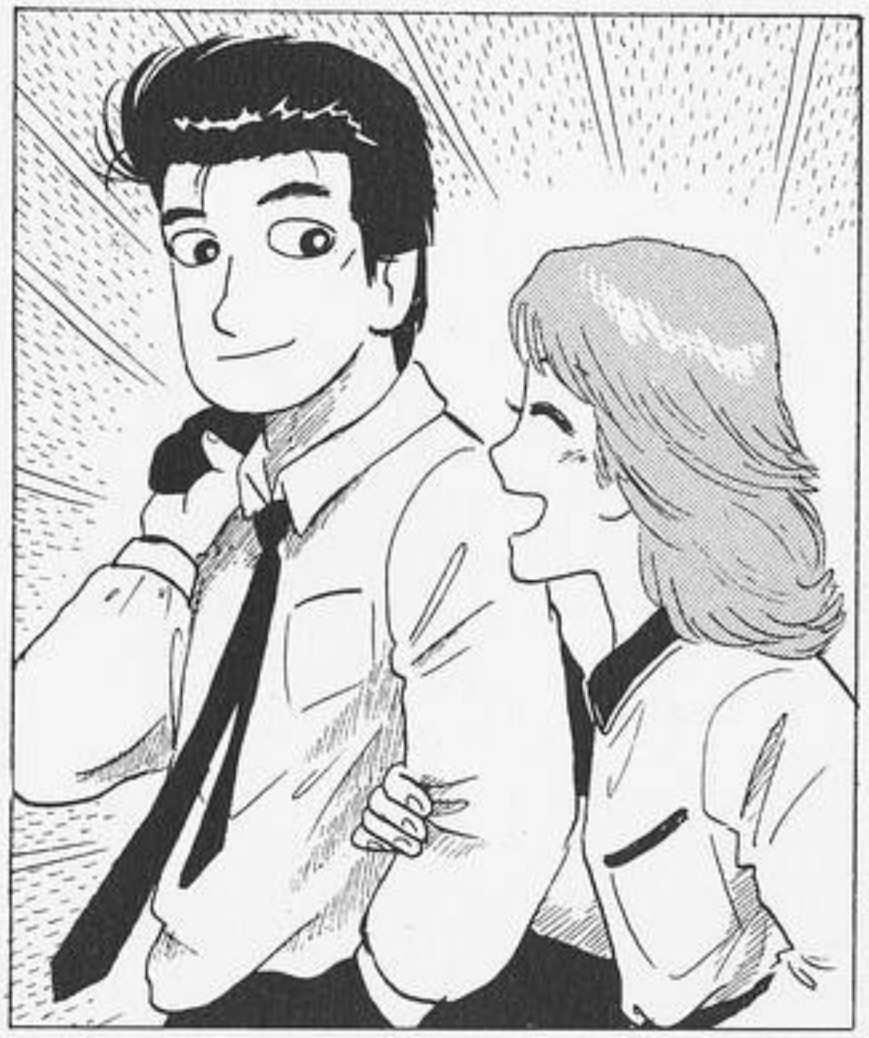

美味(おい)しんぼ30 —鮭勝負!!—

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著者 雁屋 哲
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